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THE NATIONAL PROVISIONER

MARCH 6 • 1948 MAR 9 1948

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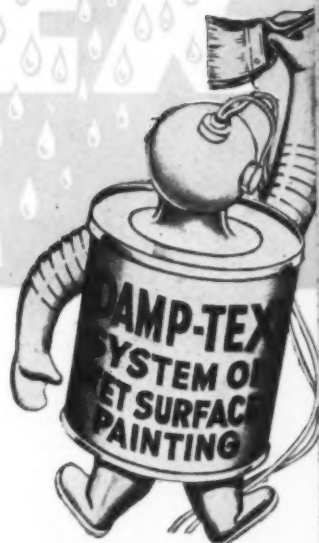


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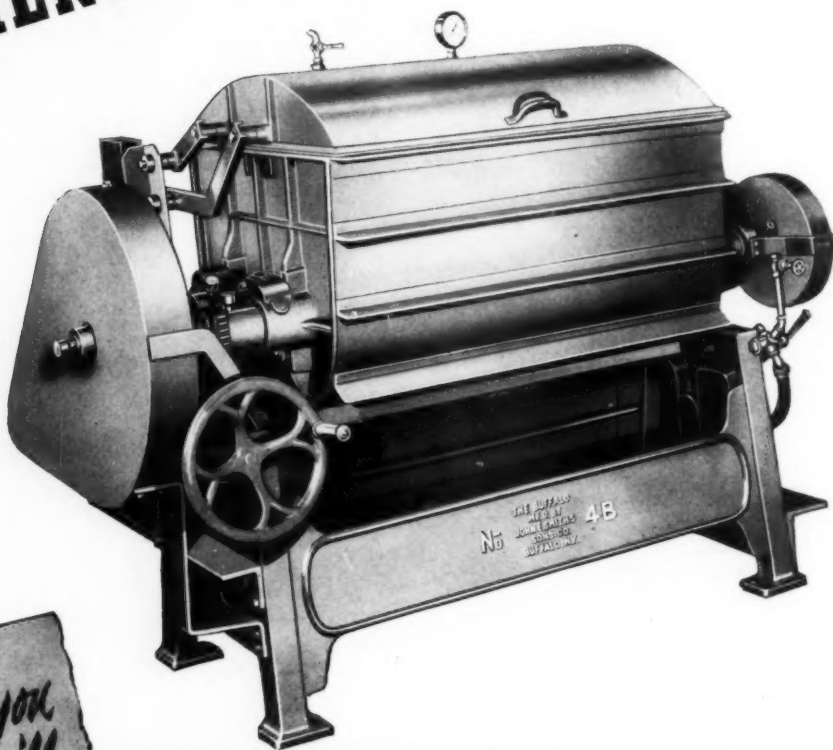
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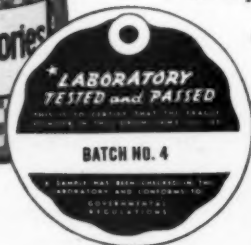
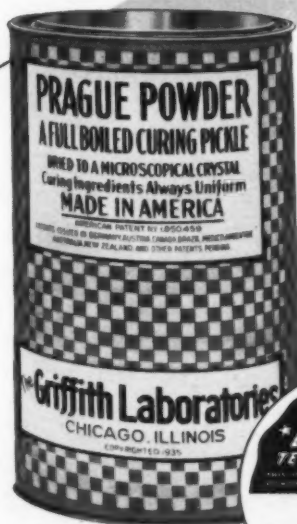
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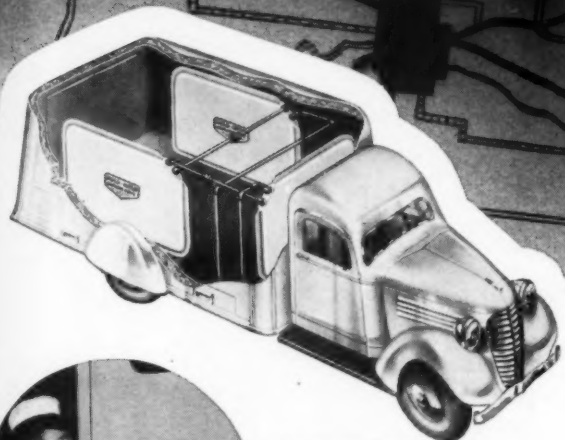
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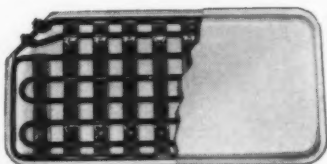
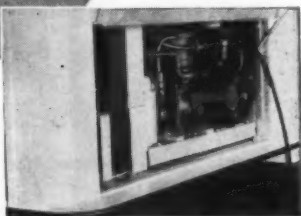
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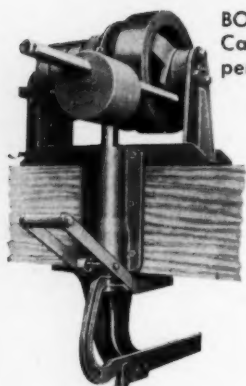
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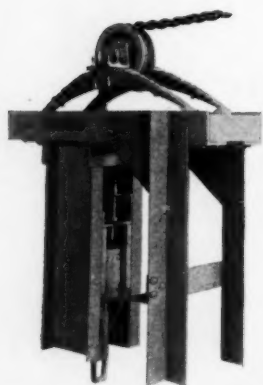
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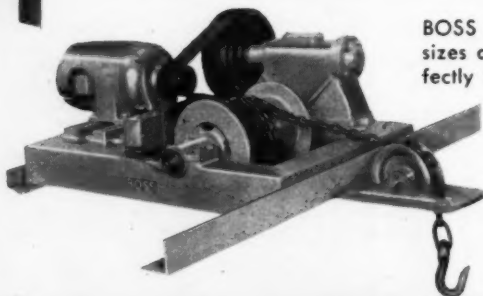
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BOSS Friction Carcass Dropper.



BOSS Automatic Landing Device lands beef, safely and without jerk, to the bleeding rail.



BOSS Hoists are made in sizes and styles to fit perfectly the work assigned.

If rising

costs have nicked your profits you will find no better solution than to modernize your physical plant for more production per dollar-of-overhead. *And that brings us into your picture* For the various units of BOSS equipment are as closely related as

HAM AND EGGS

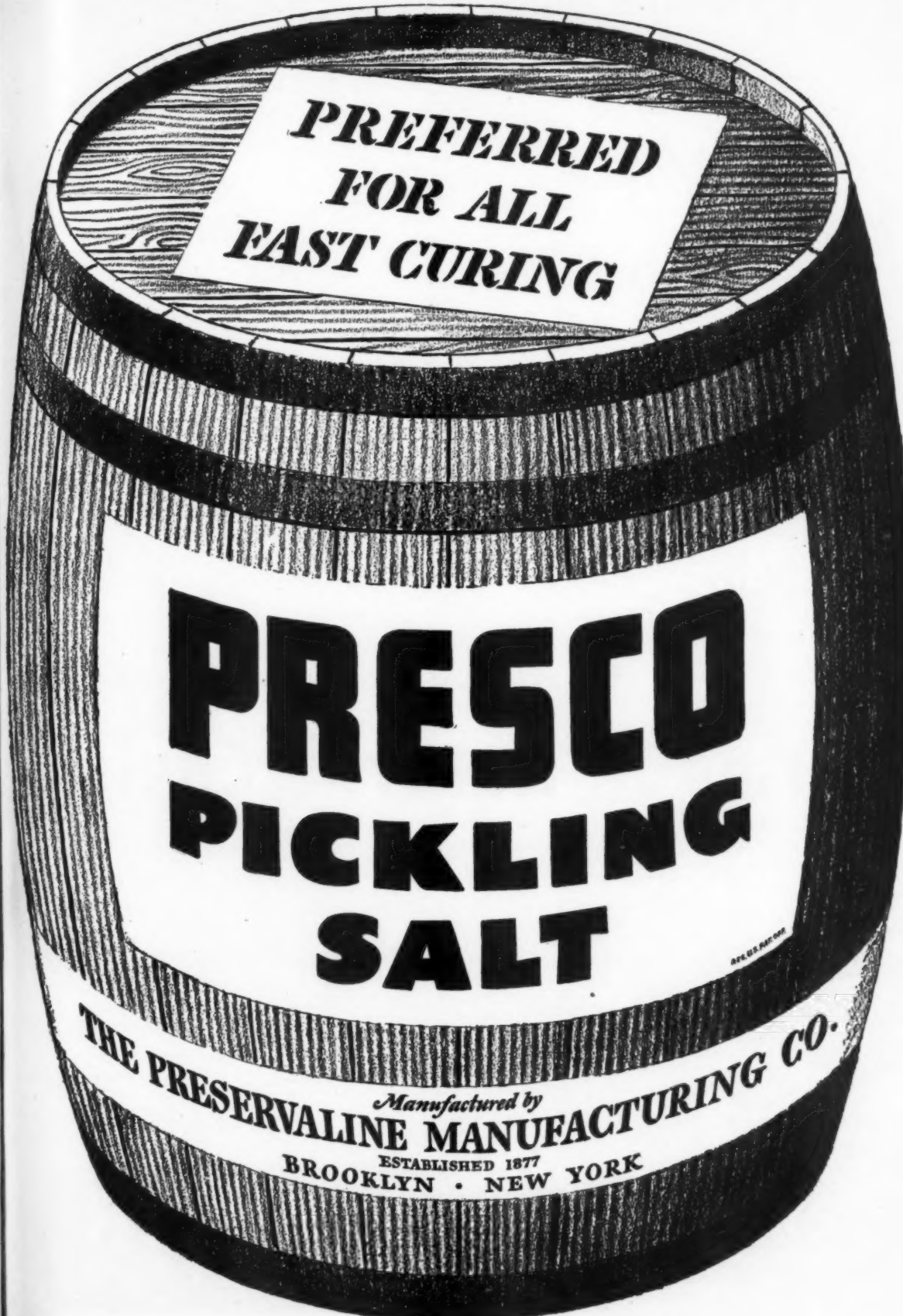
They are designed to work together.

Instances of plus performance are found in the many plants which have installed complete BOSS beef killing departments. They report greater output per dollar-of-overhead than they had previously been able to achieve; less damage to the carcasses and fewer accidents.

Facts and figures on BOSS modernization plans are available for the asking. Ask!



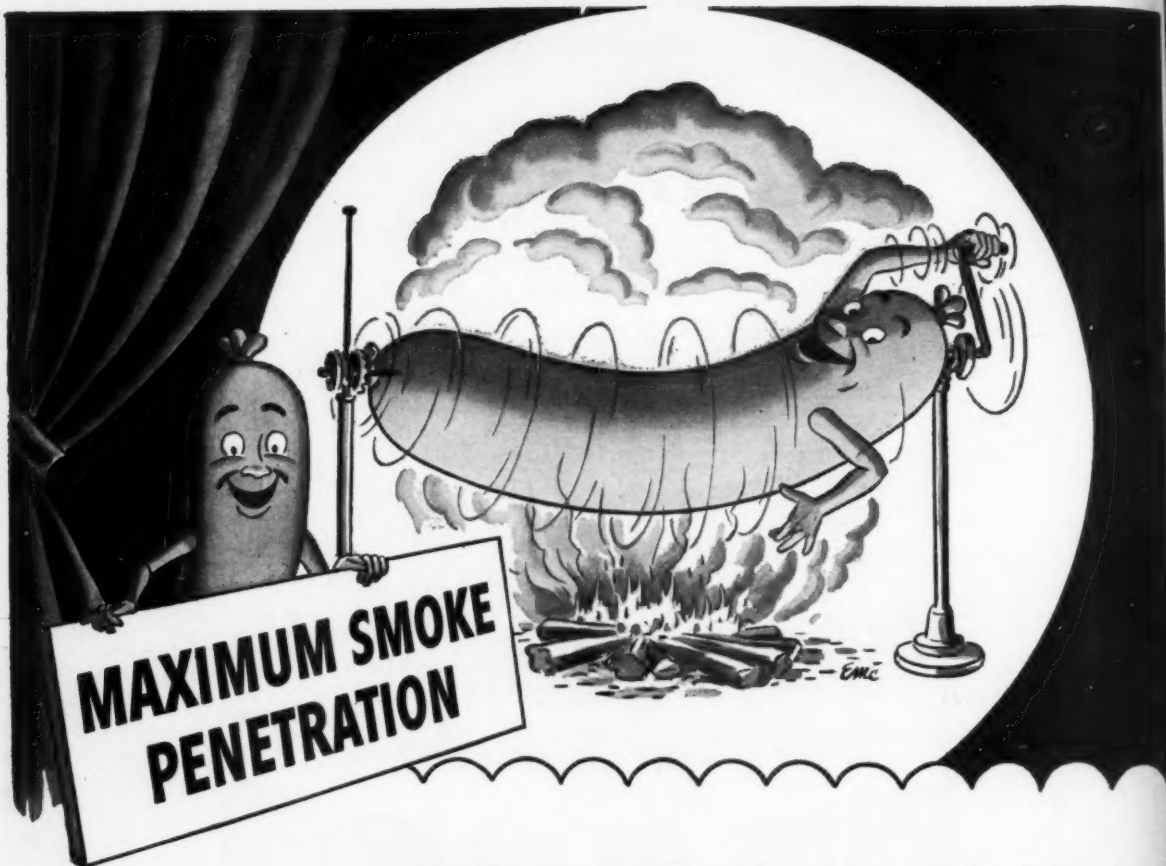
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CINCINNATI 16, OHIO



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FAST CURING**

**PRESCO
PICKLING
SALT**

THE PRESERVATIVE MANUFACTURING CO.
Manufactured by
**ESTABLISHED 1877
BROOKLYN • NEW YORK**



Naturally, sausages have that tangy, smoke flavor in

Armour Natural Casings

The natural, evenly distributed porosity of Armour Natural Casings allows smoke to penetrate evenly, deeply, easily . . . gives sausages the delicious, zesty smoke flavor customers like.



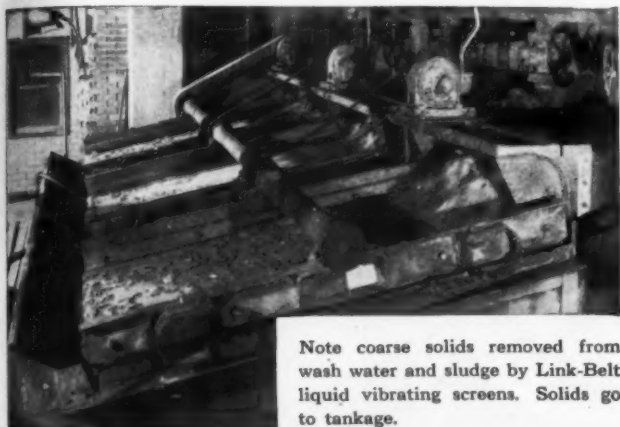
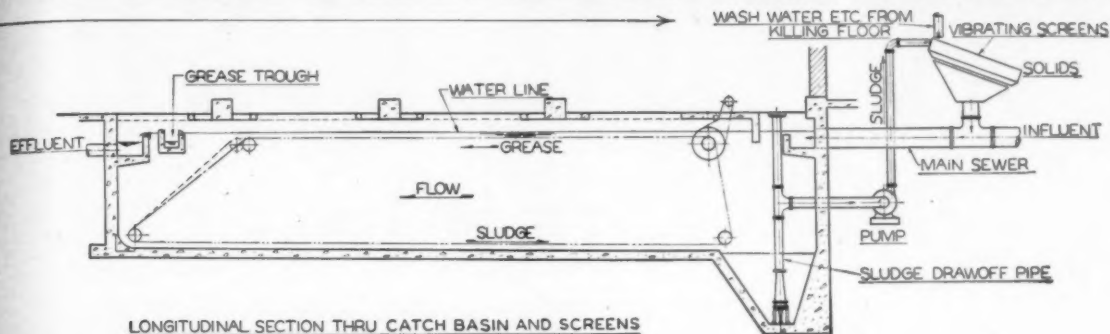
Choose these fine natural casings to give sausages these important advantages:

<i>Appetizing Appearance</i>	<i>Inviting Tenderness</i>
<i>Finest Smoked Flavor</i>	
<i>Protected Freshness</i>	<i>Utmost Uniformity</i>

ARMOUR
AND COMPANY

RECOVERING VALUABLE GREASE

with LINK-BELT Screens and Collectors



A large mid-west packing plant recovers valuable grease and solids, and avoids stream pollution by the use of the system diagrammed above and illustrated at the left. Wash water from killing and dressing floors passes through Link-Belt liquid vibrating screens, removing coarser solids which go to tankage. The water is then pumped to the catch basins equipped with Link-Belt Straightline Collectors, where the fat coming to the surface is skimmed off by the slow moving Collectors as they move along on the surface. Returning along the bottom of the basin, the same collectors carry the settled sludge to a hopper at the other end of the basin. The sludge is pumped to the vibrating screens for further solids removal.

By this means, valuable grease which would otherwise be lost, is recovered at a low cost, waste disposal is simplified and the load on the municipal sewage treatment plant lessened.

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LINK-BELT COMPANY

Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8. Offices in Principal Cities. 10,003

Nearby basin is empty, note collectors on floor for sludge collection, those on top skim grease—basin in background is full and operating.



Link-Belt products include Overhead Pusher Conveyors, Chains & Sprockets of all types, Boning and Hog Cutting Conveyors, as well as Conveyors and Elevators of the Apron, Belt, Bucket, Chain, Flight, Continuous-Flow and Screw types for handling edible and inedible products . . . Coal and Ashes Handling Equipment . . . Automatic Coal Stokers . . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . . . Car Spotters—Portable and Stationary types . . . Portable Ice Crushers . . . Ice Crushers and Slingers . . . Spray Nozzles . . . Babbitted, Ball and Roller Bearings—Speed Reducers, Variable Speed Changers, Elevator Buckets, Silent Chain Drives, Roller Chain Drives, Hangers . . . Collars . . . Clutches . . . Gears . . . Pulleys . . . Base Plates . . . Shafting . . . etc.

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NO TIME LOST-

For Re-Icing In Transit

When Perishable Foods

Are Refrigerated With . . .



RED DIAMOND DRY ICE eliminates the need for time-wasting re-icing in transit—whether shipment goes by railroad car, truck or other carrier. Alone, or in combination with water ice, it provides full protection on longer shipments—at lower cost. Precious foods need this extra protection.

Ask for full information on possible applications of Red Diamond Dry Ice to your specific shipping needs.

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28 Producing Plants
Over 50 Distributing Warehouse
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Industry is on the Move Westward

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G. F. ASHBY,
PRESIDENT

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The Union Pacific West offers industry proximity to products of ranch, mine and forest...ample power, fuel, water...healthful living conditions in scenic, recreational regions...and native-born, high-type labor.

Our faith in the future of this vast territory is confirmed by our current 200-million-dollar investment program for new equipment, improved and expanded facilities to provide shippers and travelers with the utmost in rail transportation.

We are at your service.

Yours very truly,

President,
Union Pacific Railroad



George F. Ashby

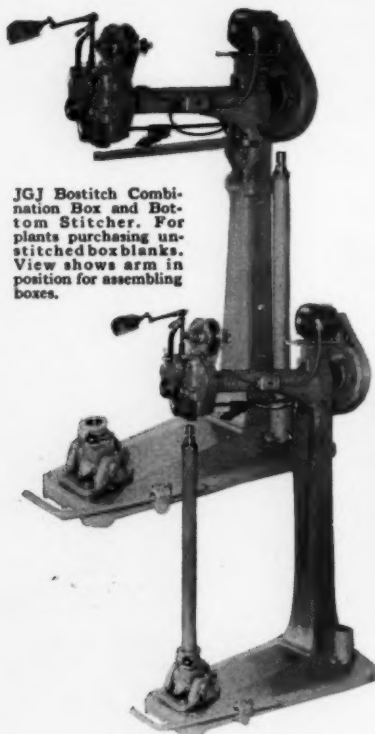
* One of a series of advertisements based on industrial opportunities in the states served by Union Pacific Railroad.

Unite with Union Pacific in selecting sites and seeking new markets in California, Colorado, Idaho, Kansas, Montana, Nebraska, Nevada, Oregon, Utah, Washington, Wyoming.

*Address Industrial Department, Union Pacific Railroad
Omaha 2, Nebraska

UNION PACIFIC RAILROAD

Road of the Daily Streamliners



JGJ Bostitch Combination Box and Bottom Stitcher. For plants purchasing unstitched box blanks. View shows arm in position for assembling boxes.

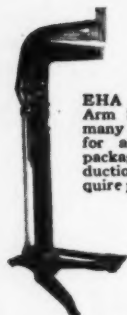
Another view of the Bostitch Model JGJ, showing post in place for stitching bottoms of one-piece containers. Saves cost of two stitchers where operations can be alternated.



JC Bostitch Combination Top and Bottom Stitcher. Stitches bottoms of one-piece boxes; is quickly changed to stitch top flaps. For plants where production does not warrant separate top and bottom stitchers.



RFA Bostitch Power Lift Top Stitcher. Recommended where large numbers of three-piece and one-piece containers are used. Table height motor controlled. Reduces effort; speeds work.



EHA Bostitch High Arm Stapler. One of many standard models for assembling inner packages where production does not require power stitcher.



F Bostitch Bottom Stapler. For stapling bottoms of one-piece boxes in departments where production does not warrant investment in power stitchers.

Want More Production?

SWING TO BOSTITCH

for Assembling Telescope Containers, Bliss Type Boxes Assembling, Bottoming, Top-Sealing, One-piece Containers

On operations like the above, Bostitch Machines provide an instantaneous seal . . . no delay while adhesive sets. And that goes for *any temperature* . . . because the Bostitch method, unaffected by dampness or refrigeration, is equally fast and secure in cold storage and freezing rooms.

Another big advantage of Bostitching is that boxes can be assembled *as needed* . . . cutting to a minimum the storage space required for containers awaiting use. The human factor is also minimized, and the sealing is always uniform.

To shipping departments of every size Bostitch offers 75 different types of stitchers . . . and hand-, foot- and motor-operated staplers . . . in a line of over 800 machines for faster, neater, more secure fastening with wire.

The nation-wide Bostitch organization provides convenient contacts at key points throughout the country. New Broadside No. 191 illustrates and describes 32 Bostitch Stitchers, while Broadside No. 188 has complete details on 25 other Bostitch Machines. Write for them both, or for helpful suggestions on any fastening problem. Bostitch, 408 Mechanic Street, Westerly, R. I.



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technical division are
offered meat packers,
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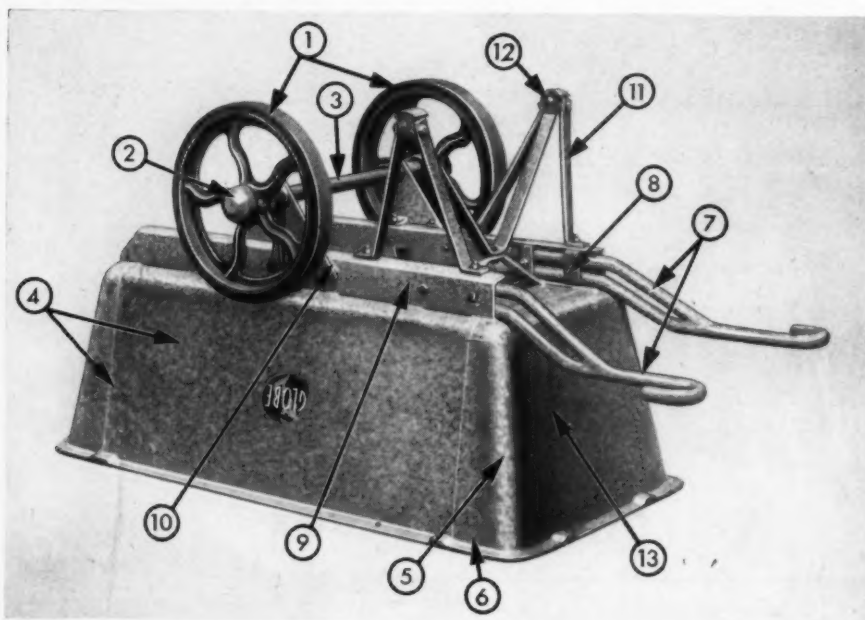
CORN PRODUCTS SALES COMPANY
New York 4, N. Y.
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A NEW LINE OF TRUCKS—CHASSIS TYPE

These new Globe chassis type trucks embody a radical departure in truck construction that results in greater savings over longer periods of time, less maintenance and operating costs, plus greater ease in operation. The Chassis type construction is on the same rugged principle of engineering to be found in automotive trucks, where the body is a separate unit from the Chassis—here the body carries only the load and

takes none of the strain and punishment of moving the truck. Interchangeability of parts makes for easier replacements of only those parts subject to wear—now there is no more tearing out the whole body when only Chassis parts are worn. Grease packed bearings and hub caps are completely waterproofed—rubber tires on perfectly balanced wheels lessen worker fatigue, speed up all trucking operations.



1. 20-inch diameter wheel with new style "S" shaped (stress relieved) spokes and rubber tread.
2. Waterproof hub caps: Zerk-type grease fittings.
3. 1½-inch cold rolled steel axle.
4. No. 12-gauge steel body with double pressed rim and heavily reinforced corners, all seams welded away from corners.
5. 2-inch radius sanitary rounded corners for easy cleaning and thorough discharge.
6. Extra heavy corner iron reinforcements.

7. New style adjustable reinforced handles, extra strength and rigidity—cannot twist.
8. New style adjustable handle brackets—double bolted to channel frame.
9. New design heavy channel chassis—extends full length of truck body.
10. All running gear secured to chassis independent of body.
11. Heavy duty legs.
12. Replaceable iron floor-saver shoes.
13. Hot dip galvanized body and chassis.



33 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

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CHICAGO 9, ILLINOIS

Laboratory for Study of Hoof-Mouth Disease is Approved by Senate

Action directed toward the establishment of a research laboratory to experiment with hoof-and-mouth disease was taken in both houses of Congress this week. The Senate passed the Thye bill which would authorize the Secretary of Agriculture to establish and operate the laboratory, with a directive that it be located on an island or other isolated area. This amendment was offered by Senator Knowland of California and unanimously adopted.

The House agricultural committee, led by Representative Clifford Hope of Kansas, approved the companion bill, but with an amendment which would prohibit the importation of the virus to the mainland of the United States, and restrict it to islands definitely separated from the mainland. The committee also specified that in case of an outbreak of hoof-and-mouth disease here, the Secretary of Agriculture could import the virus "with suitable safeguards."

Material strengthening of the quarantine lines in Mexico to prevent further spread of foot-and-mouth disease infection received official approval, along with other measures for more effective control of that livestock disease, at a meeting of Mexican and United States officials in Washington, D. C., February 20-22. Present at the meeting were members of the Mexican-U. S. foot-and-mouth disease commission and officials of the U. S. Department of Agriculture and State Department.

In the current discussions one decision involved vaccination as a protective measure. It called for the basic use of vaccine on many thousand animals within the northern and southern protective zones. These are the main barriers against spread of the disease northward toward the United States and southward toward Guatemala and other Central American countries.

Another decision, representing a tactical gain against the disease, was agreement to move one segment of the northern quarantine line, near its eastern end, southward about March 1 if the last of a series of inspections now in progress continues to show the absence of infection in that area. Several previous inspections of the livestock in that salient have indicated that such action can be taken safely. It will eliminate a projecting salient in the northern quarantine line and move its nearest approach to the United States approximately 50 miles farther away.

The discussions dealt also with ap-

(Continued on page 29.)

INTRODUCE MEASURE TO MAKE INSPECTION COST A GOVERNMENT EXPENSE

The cost of federal meat inspection would again be paid by the U. S. Department of Agriculture under a bill (HR 5675) which has been introduced in the House by Representative Gillie of Indiana. The bill proposes that "the cost of inspection rendered on and after July 1, 1948, under the requirements of law relating to federal inspection of meat and meat food products, shall be borne by the United States."

A companion bill (S 2256) has been introduced by Senator Kern of Missouri.

SWIFT SUIT EXTENSION

The government last weekend was granted an extension of time for filing its brief in the case of Swift & Company vs. Reconstruction Finance Corporation. In this case Swift has challenged the legality of "subsidy recapture" and asked for a declaratory judgment. It will be heard before federal judge Sullivan in U.S. District Court at Chicago on April 22. The government now has until March 15 to file its brief and Swift until March 30 to reply.

WAR POWERS ACT EXTENSION

Federal authority to control imports of fats and oils has been continued as a result of approval by the President of legislation extending for 90 days existing powers under the Second War Powers Act.

LABOR POLITICS SEEN IN CIO STRIKE ACTION

Charges that officials of the CIO United Packinghouse Workers union are attempting to further their own interests in turning down a packer offer of a 9c hourly increase were voiced at Chicago this week by some industry observers who see labor political maneuvering in the announcement that an industrywide strike will be called on March 16.

These allegations, as reported to THE NATIONAL PROVISIONER, are based on (1) the recent verbal battle between the UPWA and the AFL meat cutters union over the adequacy of the 9c raise granted the latter union; (2) the imminence of the UPWA national convention, at which union officers will be up for reelection, and (3) possible realization among UPWA officers that the packers' offer of 9c is fair and equitable.

One well-informed industry source declares the CIO union is determined to obtain a larger increase than that granted the AFL in an effort to weaken

CIO Union Spurs 9c Raise and Sets March 16 Walkout

THE packing industry was presented with the prospect of a nationwide strike late this week when officials of the United Packinghouse Workers union (CIO) announced that on March 16 approximately 100,000 of its members will be pulled off their jobs in support of the union's wage demands. The walkout, set for a week from next Tuesday at 12:01 a.m., will affect Swift Armour, Cudahy, Wilson, Morrell, Hygrade and some 90 independent plants across the country.

Ralph Helstein, union president, announced the walkout after a fruitless meeting with Swift & Company at the Chicago office of the federal mediation and conciliation service and declared the UPWA is prepared to carry on a long strike. He said the date is being revealed in advance "out of consideration for the public and a special marketing problem that will face livestock producers when the companies are unable to operate."

The UPWA action is the result of a deadlock in negotiations with the major packers and with federal mediators over the union's 19c hourly wage raise demand. The packers are holding to the 9c hourly increase already granted to the AFL union and ten days of meeting between union and packer representatives under auspices of federal conciliators failed to shrink this 10c difference. The

AFL prestige among packing plant workers and perhaps to cut into that union's membership. The UPWA has already labeled the AFL officials as "purported leaders of labor acting in behalf of the packing companies in trying to force a weak wage settlement upon workers."

And in the *Packinghouse Worker*, official CIO publication, union president Ralph Helstein has wooed rank and file AFL members by offering his union's sympathy regarding the "totally inadequate" settlement made for them and promising to do everything in his power to fight for a larger increase, which, he said, he hoped would also benefit the AFL members "despite the betrayal of their leadership."

It is also pointed out that Helstein and other top UPWA international officers will come up for reelection by local union delegates at the organization's national convention in Boston beginning April 5. By calling a strike at this

(Continued on page 29.)

union's original demand was for a 29c an hour raise.

In a press release, Helstein asserted that the UPWA is willing to continue negotiations with the packers in an attempt to settle the dispute but added "it is apparent from our earlier meetings that they are unwilling to give any realistic consideration to the serious economic needs of the packinghouse worker." He charged that high profits realized by the major firms last year "are in sordid contrast to the living conditions forced upon their employees by inadequate wage rates."

In reply to this allegation Swift & Company issued a statement explaining that at the time the 9c hourly raise was granted to the AFL union and another independent union (effective January 12), it was in excess of the increase in the cost of living since the last wage increase granted to all packer unions in June, 1947. The company also made plain its willingness to make the same 9c settlement with the UPWA.

"Earnings of Swift employees even before the 9c increase," the statement reported, "were in excess of the average earnings of workers in all other manufacturing industries. It is regrettable that the union has decided on a course of action which will result in loss of wages and production, and will disrupt the normal services of our company to livestock producers and consumers."

The strike could tie up as many as 100 key industry plants and choke off the nation's fresh meat supply within two weeks after a general work stoppage, forcing packers to dip into already limited reserve stocks, most of which are earmarked for sausage and soup products. In view of this, it is believed the government will take all possible action to avert the walkout.

Under a provision of the Taft-Hartley law, the threatened strike could be referred to President Truman as an emergency imperiling the national health. In this case, the President could set up a board of inquiry and ask the Attorney General to secure a court order to delay the strike for 90 days.

1948 Outlook "Very Bright" Frozen Food Executive says

Consumption of frozen foods reached a new record high during 1947, inventories of most products have been brought into balance with demand and the outlook for the coming year is "very bright," Lawrence S. Martin, executive secretary of the National Association of Frozen Food Packers, declared recently in announcing the program details for the National Frozen Food Industry meeting at Chicago, March 15-18.

Martin asserted that the improved inventory position of the industry, increased attention by frozen food packers to quality, greater advertising and promotional efforts of major companies and better refrigeration equipment in retail outlets are the principal factors in the optimistic outlook for business in 1948.

DISCUSS LARD EXPORT PROSPECTS FOR BALANCE OF YEAR

Allocation of lard for export during the calendar year 1948 has tentatively been set at around 240,000,000 lbs., subject to reappraisal and change, it was revealed this week at a meeting of representatives of the fats and oils branch of the U. S. Department of Agriculture with representatives of the industry.

It is expected that the lard export allocation for the second quarter will be announced around the middle of March. Exports during the current quarter have totaled about 56,200,000 lbs. against 1947 allocations, while an additional allocation of 36,400,000 lbs. for the January-March quarter may bring the first quarter total to 93,100,000 lbs.

L. B. Liljenquist, representative of the Western States Meat Packers Association, pointed out at the meeting that lard production in the current quarter will be at least 16,000,000 lbs. larger than estimated by the government and suggested that export allocations should

be increased because of the large stocks and current high production of the fat.

It is estimated that lard production from all sources for the current fiscal year ending June 30, 1948, will total 2,360,000,000 lbs. compared to 2,311,000,000 in 1945, 2,137,000,000 lbs. in 1946, and 2,286,000,000 lbs. in 1947.

Industry representatives also indicated that they expect production of inedible tallow and greases for the first half of 1948 to be 20,000,000 lbs. greater than government representatives' estimates. It is expected that the fiscal year ending June 1948, production of inedible tallow and grease will be 1,897,000,000 pounds. This compares to a production of 1,791,000,000 lbs. in 1945, 1,747,000,000 in 1946, and 1,787,000,000 in 1947.

Officials of the fats and oils branch said that the Marshall plan requirements probably will take all surplus available for export of fats and oils if sufficient funds are made available for their purchase.

MARKET WEIGHTS OF HOGS CONTINUE AT HIGH LEVEL

Market weights of hogs are still continuing high with the average live weight of those slaughtered at federally inspected plants in the week ended February 28 at 258 lbs. compared with 251 lbs. for the corresponding period in 1947. For every week since the one ended January 24, the average live weight of hogs killed at inspected plants has been greater than in the like week a year earlier, and in the period January 26 to February 28, inclusive, the live weight averaged 256.6 lbs. compared with 251.8 lbs. in 1947.

Lard yield per 100 lbs. during recent weeks has also been running somewhat heavier than in 1947, but total inspected lard production for the heavy hog period mentioned above has totaled only about 176,000,000 lbs. against 177,000,000 lbs. last year.

Secretary of Agriculture Clinton Anderson recently pointed out that the trend toward heavier hogs stands in contrast with the weights recorded from September through December, 1947, when they averaged from 5 to 15 lbs. under the same periods in 1946. These lighter weights, the Secretary asserted, made a substantial saving in grain. In January, market weights began to rise even more than a normal seasonal increase.

"Our grain supplies are still limited," said the Secretary, "and the need for over-all conservation is still great. In fact, the trend toward heavier hogs can only mean that we must intensify our conservation efforts. Grain savings are essential not only to fulfill our obligations abroad, but also to stretch our feed supply until new grain crops are harvested. Producers especially need feed supplies to maintain foundation breeding stock for the time when our producers can expand their livestock production."

USDA Emphasizes Letters Not Federal Grade Terms

The U. S. Department of Agriculture emphasized in a release from Washington this week that letter grades, such as "AA," "A," "B," etc., are not official federal meat grading terms sanctioned by the federal government. Their use, said the USDA, is causing increasing confusion in the minds of housewives. The Department commented:

"Meat may be advertised as being graded 'AA,' 'A,' or some other grade letter with the implication that these letters refer to the grade names 'Choice,' 'Good,' or 'Commercial.' Often such advertisements or price tags suggest that the letter designations are official federal meat grade terms or that their use is sanctioned by the federal government. This is not the case.

"During the period when the federal grading of all beef, veal, lamb and mutton was mandatory in connection with the administration of price ceiling regulations, the federal government authorized slaughterers in places inaccessible to official graders to grade their own meat. In these cases such slaughterers were required to use letters to indicate the appropriate grade. Such authority was extended to a comparatively small number of slaughterers and only when federal grading service could not be provided. Thus, even during that period federal meat graders did not use letters.

"The only grade designations employed by the USDA are 'Choice,' 'Good,' 'Commercial,' and 'Utility.'"

FAT SALVAGE REPORT

The American Fat Salvage Committee has reported that about 847,000,000 lbs. of used fats have been saved since the reclamation program began in 1942. The fat was recovered at an average cost of less than 1c per pound.

Greenish Discolorations of Sausage

DURING the summer of 1947 the meat industry experienced an unusually large amount of spoilage among various types of cured, comminuted sausage products due to the development of greenish discolorations. This type of spoilage is perhaps well-known to all of us; it might be referred to as a "summer complaint" since it is usually more serious during the hot, humid days of the summer.

Earlier Institute publications have described two types of greenish discolorations that occur among sausages, namely, green rings, and "surface greening." Both types are, in the majority of cases, of bacterial origin, but differ in some respects. Green rings are usually the result of the sausage having a very high bacterial count before being smoked and cooked, or to an under-process.

If the sausage mix contains a high bacterial count the damage appears to have been done before processing, even though the green rings may not become apparent for an extended period of time after smoking and cooking. The cause and mechanism for the development of green rings in sausages are well described in Jensen's book, "Microbiology of Meats" (second edition, Garrard Press, Champaign, Ill., 1945); and also, the bulletin, "Color Control and Conservation of Sausage and Cured Meats."

Cause of Green Rings

Within the past few months we have had the opportunity of visiting two plants that had been experiencing a great deal of trouble with green rings in wieners and bologna. In both plants we were able to confirm Jensen's observations. The sausage material before processing contained very large numbers of bacteria, although the wieners immediately after cooking (which subsequently showed green rings) were practically sterile. Upon examining under the microscope stained specimens of the sausage showing green rings, very large numbers of bacteria were apparent, regardless of whether the specimens were taken from the areas that were green or from the portions toward the center which were normal in appearance. However, attempts to culture these bacteria met with failure. The bacteria were undoubtedly killed in the smoking and cooking processes.

There are a lot of questions pertaining to the development of green rings that cannot be answered at this time, but it would appear to be quite obvious that if any component going into the sausage is of poor bacteriological quality, or if the sausage mix is handled in such a fashion as to allow extensive bacterial growth before processing, one is apt to encounter trouble with green rings, even though the bacteria may be

SUMMARY OF STUDY OBSERVATIONS AND RECOMMENDATIONS

A number of cases of internal greening were observed but the more common type of discoloration seen was greening on the surface of the product.

With one exception, all cases of surface greening investigated were of bacterial origin. The products were contaminated on the surfaces after the smoking and cooking processes, and the sausage were handled in such a fashion as to allow extensive growth of these bacteria on the surface. These bacteria are harmless, except insofar as they impair the appearance and attractiveness of the product.

A number of bacteria associated with surface greening were studied in some detail; those which green sausage in pure culture in the laboratory were confined to two types, namely, *Lactobacillus* and *Leuconostoc*. These microorganisms have the following characteristics:

1. They grow equally well with or without air, but they will not green sausage except in the presence of air.
2. They can grow under relatively acid conditions.
3. They are able to grow at low temperatures.
4. They are tolerant to relatively high concentrations of salt.
5. They appear to produce hydrogen peroxide when growing in air; this substance in turn reacts with the cured meat pigment to produce the greenish discoloration.

Those plants experiencing surface discolorations on their sausage were able to eliminate the trouble by following rigid sanitary control. The more important practices to keep in mind in case of this type of trouble are:

1. Keep all plant equipment thoroughly cleaned when not in use. Treat with steam and hot water, or a disinfectant.
2. Train the employees to use good sanitary practices. Handle the sausage after processing as little as possible. Furnish adequate facilities for the employees to wash their hands frequently. Provide disposable paper towels. Encourage frequent change of working clothes.
3. Maintain dry surfaces on the sausage. Discourage practices which include "sweating" of the product.
4. Maintain the temperature of the sausage cooler as low as it is practical to do so.
5. Do not allow returned spoiled sausage to be brought back into the kitchen to be handled by the employees. Do not put them into the sausage cooler.
6. Under no conditions is it wise to re-process returned, out of condition sausages. This is a dangerous practice.
7. Use caution in producing beyond the capacity of your plant. Too many sausage on the trees may result in a poor smoke, inadequate cook, and inefficient drying of the product after processing.

killed in the process. Incidentally, these two plants were able to eliminate the trouble by taking measures to reduce the load of bacteria in the sausage mix.

The more common type of greenish discoloration on sausage observed by us this summer occurred right on the surface of the product. A number of plants were visited that were encountering trouble of this nature. This type of spoilage was seen most often on wieners, but was also observed in a few cases on bologna and luncheon meat loaves (cooked in steam or water bath only). With one exception, all cases of this type studied were found to be due to extensive bacterial growth on the surface of the product after processing. This clearly implies surface contamination after processing, followed by conditions which allow bacterial growth.

This surface discoloration may or

may not be accompanied by a certain degree of sliming, or "greasy" appearance. In "diagnosing" this type of discoloration one can perform a very simple test. If the surface of a sound, normal sausage is lightly scraped with a knife, little material is removed except a small amount of clear liquid consisting of water, or fat, or both. If a sausage showing surface greening (due to bacterial growth) is scraped, a heavy, creamy material is removed which is composed of millions of bacterial cells. One gram (about one twenty-eighth of an ounce) of this material would contain in the neighborhood of one trillion bacteria.

It appeared to us that it would be important to determine whether these bacteria associated with surface greening comprised a rather wide variety of microorganisms, or whether a few re-

stricted types were responsible. Sausage showing surface greening obtained from six widely separated plants that were visited were used for this study. In every case, very large numbers of microorganisms were found on the surfaces showing the greenish discolorations; in most cases more than one billion per square inch were present. The interior of the sausage, however, usually contained only a few thousand per gram. A number of these bacteria from the surface were isolated (obtained in pure form) and then smeared back onto the cut surfaces of freshly steamed, normal appearing wieners. These inoculated wieners were then held over night in a warm, humid environment. In this fashion bacterial cultures from green surfaces from each of the six plants were obtained which would discolor wieners in pure form. The greenish discoloration produced by these pure cultures precisely duplicated the color existing on the original spoiled sausage.

In practically every case, those microorganisms which were shown to be of the "green producing" variety, were present in much larger numbers than any other type on the spoiled sausage. Thirty of these greening bacteria from the six plants were selected for extended study. Of these thirty cultures all fell into two well-known groups, namely, *Lactobacillus* and *Leuconostoc*. Further study revealed that all of the lactobacilli (the more common type encountered) were identical in practically all of their characteristics studied. It would appear that they comprise a hitherto unrecognized species. The same would apply to the leuconostoc cultures studied.

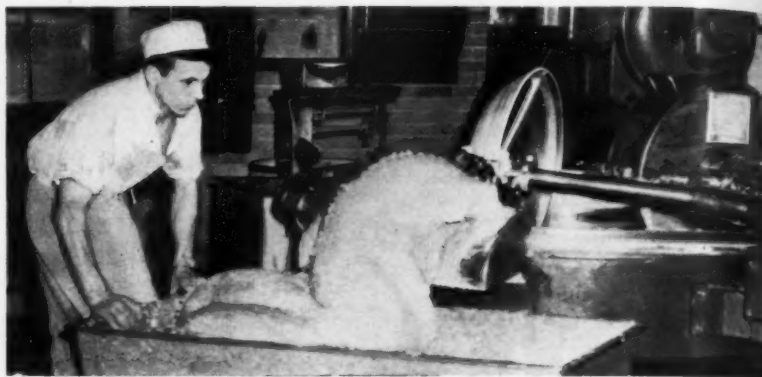
Troublesome and Useful

Various kinds of lactobacilli have long been recognized as being widespread in nature. Although they had no name at the time, members of this group were undoubtedly responsible for the lactic acid fermentation occurring in the distilling industry of France described by Louis Pasteur. These, and other microorganisms, were probably responsible for the "diseased" wines which Pasteur was able to control by a process known to us as "pasteurization."

Several types of lactobacilli are found on grains and, as a result, are invariably encountered as contaminants in fermenting grain mashes and are therefore a potential trouble-maker in our modern distilling industry. They are frequently encountered as the causative organism in "sour" beer.

Neither lactobacilli nor leuconostocs have been implicated in any human or animal disease although certain kinds of lactobacilli are common inhabitants of the intestine of man and animals. They are also found in the mouth, especially around the teeth, and because of their capacity to produce large amounts of acids upon fermenting sugars they are blamed by many as being associated with development of tooth cavities.

Not all lactobacilli are "trouble-makers," however. We are all familiar with acidophilus and bulgarian butter-



OUTSIDE GREENING INFECTION OCCURS AFTER PROCESSING

milks. These fermented milk drinks are modern outgrowths of practices used as a means of "preserving" milk in a palatable form without refrigeration as far back as history is recorded. We probably inherited this practice from the people of the Middle Eastern countries who fermented milk by adding a small amount of material containing bacteria and then allowing it to ferment in leather pouches in a warm place. A small amount of this soured milk added to fresh acted as a "starter."

Lactobacilli are considered to be of some importance in the ripening of various types of cheeses. Desirable flavors in certain types of cucumber pickles are the result of fermentation by lactobacilli. Certain kinds of lactobacilli and leuconostocs are responsible for the desirable fermentation that occurs in the preparation of sauerkraut, silage, etc. These microorganisms sour the products and prevent putrefaction. We utilize them, intentionally or otherwise, in the manufacture of the various kinds of summer sausage. Without the lactobacilli it would be very difficult to prepare this type of sausage.

Regardless of the beneficial results obtained through practical and designed application of the influence of these microorganisms in the production of such wholesome and tasty foods as buttermilk, cheese, kraut and certain summer sausage, lactobacilli can be the root of very serious difficulty in the sausage kitchen. Their presence must be controlled.

Greening Bacteria Described

The lactobacilli are rod-shaped bacteria which do not form spores that are heat resistant. Therefore, the times and temperature generally used in smoking and cooking of sausage should be sufficient to kill them. They can be split into two groups based upon how they ferment the common sugars. One group produces almost nothing but lactic acid from sugar. The second group, upon fermenting, produces acetic acid, ethyl alcohol, glycerol, and carbon dioxide, in addition to lactic acid. Therefore, these are gas producers.

Leuconostocs are streptococcus-like bacteria, all of which produce carbon dioxide upon fermenting sugars.

All lactobacilli and leuconostocs have certain characteristics in common which we should remember.

1. They can grow equally well with or without air. Therefore, they can grow throughout a sausage mix, or sausage, if present.
2. They can grow under relatively acid conditions.
3. As we have mentioned before, they all ferment sugars with the production of acid, or acid and gas.
4. They do not reduce nitrates to nitrites.
5. They do not contain catalase, the enzyme which destroys hydrogen peroxide.

Characteristics of Bacteria

All the greening microorganisms that we have studied from spoiled sausage (30 cultures) have certain distinctive characteristics which perhaps explain in part why they are associated with surface greening.

1. They grow quite well at low temperatures. Practically all of them are able to grow (though slowly) at 38 degs. F. This will serve to emphasize the importance of maintaining low temperatures in sausage coolers.
2. They are all relatively tolerant to salt. Some of them (particularly the leuconostocs) grow rapidly in media containing 10 per cent salt.
3. They appear to produce hydrogen peroxide when grown, in the presence of air. The few cultures tested in the laboratory under certain conditions have produced fairly large quantities of peroxide. If a similar quantity of hydrogen peroxide is applied directly to a wiener, it will turn green. This perhaps explains the mechanism by which these microorganisms discolor sausages. This was suggested by Jensen and others many years ago.

We have cultured a few of these bacteria on wieners in jars from which the air has been removed. They grew nicely, but no greening occurred. However, when the wieners were removed from the jar they began to turn green within an hour.

4. Every green-producing microorganism we have obtained from discolored sausage is of the gas-producing

variety. We have found only one lactobacillus which greens wieners that is not a gas producer. The significance of this observation is not understood.

In several of the plants visited which were having trouble with surface greening, samples of the various meats going into the product, and the unprocessed sausage mix, were obtained for bacteriological examination. Often they contained large numbers of lactobacilli and other closely related bacteria, but they were not the gas-producing variety. They would not green wieners in pure culture. The plants visited and the total number of samples of this nature examined are admittedly small in number. However, the results have been so consistent that we have set forth a guess as to what is going on.

It begins to look more and more as if the microorganisms that are associated with surface greening are not normally present in the sausage kitchen as a contaminant. However, in some unknown fashion, they may gain entrance to the plant and begin to build up in numbers on surfaces of equipment that are not thoroughly cleaned. Once they have been built up in large enough numbers to contaminate generally the hands and clothing of the workers, as well as the various equipment coming in contact with the processed sausage, they are planted on the surfaces of the finished product (by direct contact) in large enough numbers to cause trouble after a few generations of growth.

Greening Can Be Prevented

Actually we have little data to support the view that these are "abnormal" plant contaminants. That point matters little, however. Two plants began to experience trouble only a few days after a new outside source of boned beef was used, although at the time of testing, the beef appeared to be in good condition from a bacteriological standpoint. It is conceivable that the beef from an outside source brought in the contaminant in small but sufficient numbers to initiate a general contamination of the plant equipment. This is based upon circumstantial evidence only, however.

We could then call this an "epidemic" which is spreading among our sausage. How can we prevent such an epidemic in our sausage kitchen? *The answer is simple: Good housekeeping.* In order for a sausage to show symptoms of this "disease" it must first become infected. It would appear logical that this is accomplished mainly by direct contact with the workers' hands, clothing, or plant equipment, which might harbor the causative organism.

After infection, the sausage will not show symptoms unless conditions are created which are conducive to growth of these bacteria. Sausage furnishes good nutrients for these bacteria, and since they are usually quite tolerant to high concentrations of salt, there are few agents present to prevent growth.

Time and temperature are closely integrated factors which should be kept in mind. Once infected, the higher the

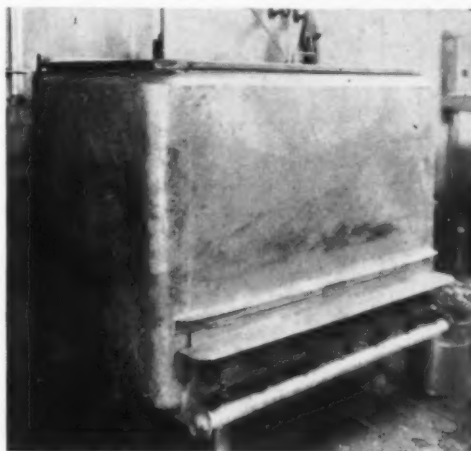
NEW YORK MEAT PROCESSOR OPENS NEW PLANT

Arnold's Meat Food Products, Inc., 270 Sumner ave., Brooklyn, has formally opened its modern meat processing plant. The one-story building is of brick, steel and concrete construction and was designed and built by Globe Cork Insulation



Co. of New York. Top photo shows a sausage department with executives Murray

Fischer (man with book), Howard Goldberger and Arnold Goldberger (both in frocks). Silent cutter, mixer and stuffer were made by John E. Smith's Sons Co. and installed by Lucas L. Lorenz, Inc., Brooklyn. Overhead tracking was supplied by New York Tram Rail Co., packinghouse floor brick by the Hanley Co., Inc., and refrigeration by York Corporation. Photo at right shows gas-heated bologna cooking tank of 600-lb. capacity. The insulated tank has an outside skirt of galvanized iron and is stainless steel lined. This tank, and another steam-heated one, were made by George Leisenheimer Co., Brooklyn. Photo below shows curing cellar with stainless steel vats.

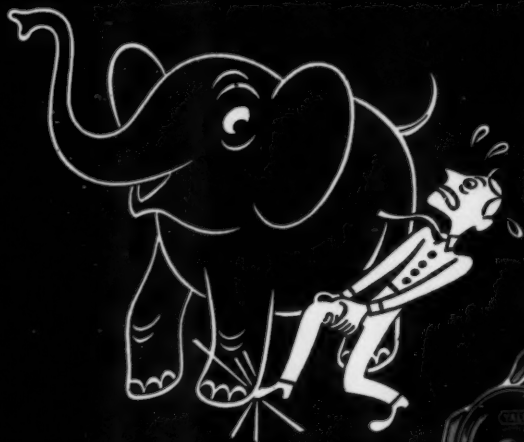


temperature of the finished sausage, the shorter will be the time necessary for the greening to become apparent. Therefore, means must be taken to maintain the temperature of the sausage as low

as possible, from a practical standpoint. We should remember that these microorganisms are even able to grow slowly at 38 degs. F.

(Continued on page 22.)

GET A HOIST!



A YALE HOIST

Are you pinned down by mammoth production costs that muscles can't budge? Then get out from under with a Yale Spur-Geared Hand Hoist.

It will lift more tons per day, more efficiently at less cost per ton than a crew of muscle men. Capacities from 1/4 to 40 tons. Consult your local telephone Directory for the mill supply distributor nearest you, or send for catalog—SG-T. The Yale & Towne Mfg. Co., 4542 Tacony St., Phila. 24, Pa.

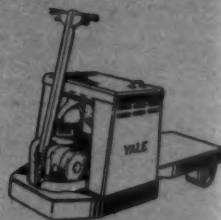


TOOLS THAT KEEP
INDUSTRY
"ON THE MOVE"

YALE

SCALES
HAND AND ELECTRIC HOISTS
HAND LIFT AND ELECTRIC TRUCKS

"ON THE MOVE" WITH YALE

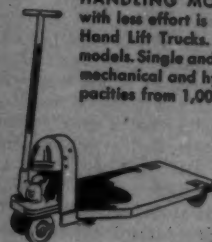


NEWEST ADDITION to the Yale line is the Workover. It travels and lifts by electric power. Has 2 forward and reverse speeds. 7 models, with capacities from 1,000 to 6,000 lbs.

"MONEY SAVING SPACE SAVER" . . . That's what users call the Yale High Lift Fork Truck. Piles palletized loads ceiling high. Scores of other standard models to fit your individual requirements. Capacities up to 50,000 lbs.



HANDLING MORE MATERIAL with less effort is routine for Yale Hand Lift Trucks. Wide range of models. Single and multiple stroke; mechanical and hydraulic lift. Capacities from 1,000 to 20,000 lbs.



YALE OFFERS NEW SCALE LINE—for the weighing, counting, batching and testing of all kinds of materials. They cut weighing time, give you prolonged accuracy, lowest possible maintenance, increased scale life. With capacities up to 60,000 lbs., Yale Scales meet all industrial needs.

MERCHANDISING *Ideas and Trends*

MEAT PRODUCTS CAR CARDS HIGH IN TRANSPORTATION AD SURVEY

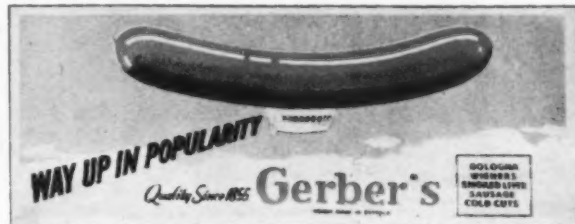
Car cards for meat product advertisers scored well in the first ten studies of the Continuing Study of Transportation Advertising, according to a summary recently released by the National Association of Transportation Advertising, Inc. The continuing studies are conducted by the Advertising Research Foundation and report details on car card audiences in the various cities tested—the number and kinds of people reached, the frequency of contact and

In Buffalo, a card card for the S. R. Gerber Sausage Co. was recalled by 110,000 adults, better than one out of every six people in the area. The Gerber company has been a consistent car card

TRANSPORTATION AD STUDY

Car cards used in a recent study of transportation advertising. Left, Wiltshire meats of the Cleveland Provision Co., Cleveland. Right, S. R. Gerber Sausage Co., Buffalo.

maining 24 per cent of the women are non-housewives and 93 per cent of them use transit vehicles; 87 per cent of the people 15 to 29, 80 per cent of those 30 to 44 and 75 per cent of those 45 and over are riders; rental groups are evenly represented—78 per cent of people in the upper rental quartile, 80 per cent in the second, 82 per cent in the third and 82 per cent in the lower are riders; two out of three adults make two or more round trips a week; average length of



the actual recalling of the advertiser's message. All cards were tested both before and after a 30-day display period to establish the real audience figures.

A car card on Wiltshire meat products for the Cleveland Provision Co. was recalled by 18 per cent of Cleveland's 152,000 adults, or one out of every six in the area. The company has been advertising in Cleveland cars and buses since 1907.

advertiser in the Buffalo area for many years.

Some important findings for advertisers and agencies from the ten-study summary are: 80 per cent of all persons 15 years and older are users of public transit; 76 per cent of men and 84 per cent of women are riders; 76 per cent of the women are housewives, of whom 82 per cent are transit riders; the re-

ride is 26 minutes per one way trip; and an average of 28 per cent of the basic population in the areas studied were readers of the leading card from each study.

The cities studied in this initial ten-study summary include Newark, New Haven, Detroit, Cleveland, Milwaukee, St. Louis, Chicago, San Francisco-Oakland, New Orleans and Buffalo.

AMI MEDICAL ADVERTISING

The American Meat Institute is using new themes in medical advertising which is currently appearing in leading medical journals. One advertisement, which originally appeared in the *Journal of the American Medical Association*, points out that "many indispensable and lifesaving medications are derived only from animals." It continued that vast numbers of cattle, sheep and hogs are needed to provide lifesaving insulin, liver extract, sex hormones, pituitary gland and adrenal cortex extracts and other preparations, for "even at peak production of livestock the supply of these essential therapeutic agents is barely large enough to meet America's growing needs." The ad has since been published in a number of other journals in the field of medicine, dietetics and nutrition.

NEW HORMEL AD CAMPAIGN

Geo. A. Hormel & Co., Austin, Minn., is running newspaper ads in the *Minneapolis Star* and *Tribune* and the *St. Paul Dispatch* and *Pioneer Press* for its new onion soup. An advertisement has

also appeared in a recent issue of *Time* and in a separate drive Hormel will run ads in *Playbill*, *Chicago Stagebill*, metropolitan section of the *New Yorker* and *Sunset*, in order to test the appeal of the product to higher-income groups. Copy states frankly that the product is "expensive—and worth it" because "Hormel makes the real French onion soup in the old, lavish, devil-take-the-cost way," and that the product costs more than twice the price of ordinary kinds."

IDEAL DOG FOOD PROMOTION

Wilson & Co. will increase its promotion of Ideal dog food this year by increasing ad insertion frequency. One hundred newspapers in major markets will carry copy weekly—more than three times the number of insertions used in 1947. Eight national magazines, including *Good Housekeeping*, *Ladies' Home Journal*, *McCall's* and *The Saturday Evening Post*, will carry part page black and white ads. In addition, the Abbott & Costello kid show, *Bride & Groom* and *Keep Up with the Kids* will plug the dog food.

Lohrey Co. to Distribute New Family Package Line

The Lohrey Packing Co., Cincinnati, O., will soon begin distribution of a complete new "family" package line for all of the firm's sausage and processed pork products, George R. Lohrey, president, revealed recently. The newly designed yellow and orange package cartons will feature prominently either the Brighton Bell (first) or Camp (second) brand names on the top panels, printed over drawings of the liberty type bell or tent and campfire trademarks.

Printed Visking casings following the same color scheme of contrasting color blocks and the same general design as the cartons will be used for sausage products. The Mullinix book package in one-half and one pound sizes will be used for sliced bacon. The company name will appear on side panels of the larger packages and at the bottom of casing wrappers but will not be featured.

The company plans an aggressive merchandising and promotional campaign to promote sale of the new line throughout its distribution area which is principally in greater Cincinnati.



FARQUHAR Conveyors Cut Your Costs

WHETHER it's bags, bales, boxes, bundles, cartons . . . whether you stack, pile, move, load or unload . . . Farquhar Freight Conveyors can cut your handling costs! Built to "take it," flexible Farquhar Conveyors make your packaged materials flow faster, more economically!

Top illustration shows how Farquhar freight model speeds up floor-to-floor handling in laundry plant — carrying laundry bundles from delivery trucks to second floor.

Bottom illustration shows how a North Carolina plant eliminated "dead" storage space with the installation of Farquhar Freight Conveyor. Hundred pound bags of cotton seed meal are now piled higher, faster, easier—in places never before possible with hand labor.

Farquhar has the right materials handling conveyor for your job, too! Tell us your handling problem; we'll give you the information you need. Write: A. B. Farquhar Company, Conveyor Division, 212 Duke St., York, Pa., or 612-A W. Elm St., Chicago 10, Ill.

Farquhar
PORTABLE OR PERMANENT
MATERIALS HANDLING
CONVEYORS

HYDRAULIC PRESSES • FARM EQUIPMENT • FOOD PROCESSING AND SPECIAL MACHINERY

Sausage Discoloration

(Continued from page 19.)

Another factor which is necessary for the development of bacterial surface greening is the presence of moisture. A sausage having a dry surface will never turn green as the result of bacterial growth. Therefore, any plant practices which are conducive to maintaining moist surfaces, or to "sweating" of the product, are dangerous practices. To prevent sweating when the sausage are brought out of the cooler on hot, humid days may be very difficult.

It would seem to us that a heavy smoke would aid in maintaining dry surfaces. It has been our observation that the few plants we visited which experienced this kind of trouble gave the product a rather light smoke. A good "baked" surface would appear to afford protection just as the crust protects a loaf of bread. The greening on a wiener usually begins on the stick mark where this "baked" surface is not so pronounced. This spot naturally remains more moist and offers a better place for bacterial growth.

Some Practical Safeguards

In the summer months, then, we must be especially alert as to the dangers of this trouble. It would seem to us that it is much easier to prevent a so-called "epidemic" of this nature than it is to eradicate it.

What should be done once this trouble has started? First of all, the source of infection for the freshly processed sausage must be eliminated. Since we cannot be sure of its source, we must assume that everything coming in contact with the sausage (either directly or indirectly) harbors the causative microorganisms. A thorough cleaning and disinfecting of the entire sausage kitchen is in order. Special attention should be paid to the sausage coolers, skinning room and shipping floor. This cleaning and disinfecting should all be done at one time, and not by cleaning one part of the plant each day.

The details of this cleaning and disinfecting procedure are not in the realm of this report. We should remember, however, that no disinfectant is of much value when applied to an unclean surface. It should be used only on cleaned surfaces.

We consider the workers' hands and clothing a most important source for contamination of the sausage. Adequate facilities should be provided for frequent washing of their hands, with disposable paper towels available. We cannot overlook the possibility of the raw meats used for the manufacture as being a source of the causative microorganisms. Employees who handle the uncooked material should not handle the finished product without first thoroughly cleaning their hands.

We have observed that it is a common practice for the sausage that have spoiled after leaving the plant to be returned to the sausage kitchen. We have found these products placed in the

sausage cooler where they may be handled and examined by the employees. These greened sausage may have over a billion lively bacteria per square inch on the surface. This practice is certain to be a sure means of extending the misery! We strongly recommend not letting these spoiled sausage get back into the kitchen under any circumstances. This is just plain common sense. If they must be handled, they should be turned over to one who appreciates the dangers involved and will take the proper precautionary steps. Under no circumstances should they be reprocessed. Even though the bacteria may be killed in the cooking process, they would tend to supply a constant source for reinfection of the plant equipment, and employees' hands and clothing.

We cannot afford to overlook the possibility of contamination in the delivery trucks, especially when the spoiled sausage are returned to the plant in these trucks. If trouble is being experienced, frequent cleaning and disinfecting of these trucks would be desirable. If it could be done, it would be better to use separate trucks for the return of the spoiled sausage.

When the above recommendations were practiced in the plants visited this past summer which were experiencing trouble, they were able to eliminate their "epidemic" of surface greened sausage in due time. Rigid sanitary control costs money, but we are convinced that it pays big dividends in the long run.

Non-Bacterial Discolorations

Our discussion has been limited purposely to greenish discolorations due to microorganisms. All discolorations of sausage may not be of bacterial origin. The cured pigment of meats is a sensitive one and may be changed in color by chemical, as well as biological reactions. Our attention has been called to one plant which has been having trouble with greenish discolorations on the stick marks when aluminum sticks were used. When wooden sticks were used (even on the same batch of sausage) no greening occurred. Other plants are using aluminum sticks and are having no trouble. This is difficult to interpret.

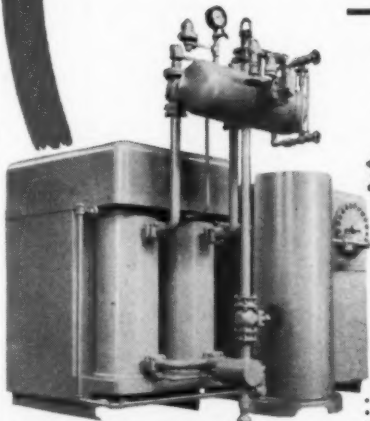
Several years ago another plant experienced the development of green spots in and on their sausage which was finally traced to the introduction of small bits of metallic copper from the stuffing machine.

One plant visited this summer was having trouble with greenish areas developing on the surface of their cooked meat loaves. It was observed that the paper liners for the forms in which the loaves were cooked, and cellophane casings for the cooked loaves, were being soaked in a solution containing hypochlorite. This plant should be commended for its meticulous habits, but when precautions were taken to prevent direct contact of this disinfectant with the meat the trouble disappeared.

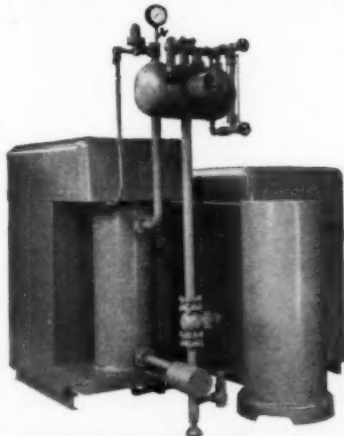
Watch the Want Ads for good men.

Whatever your volume

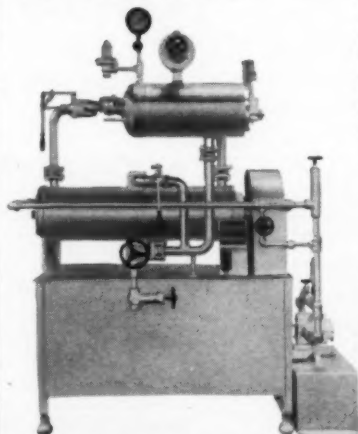
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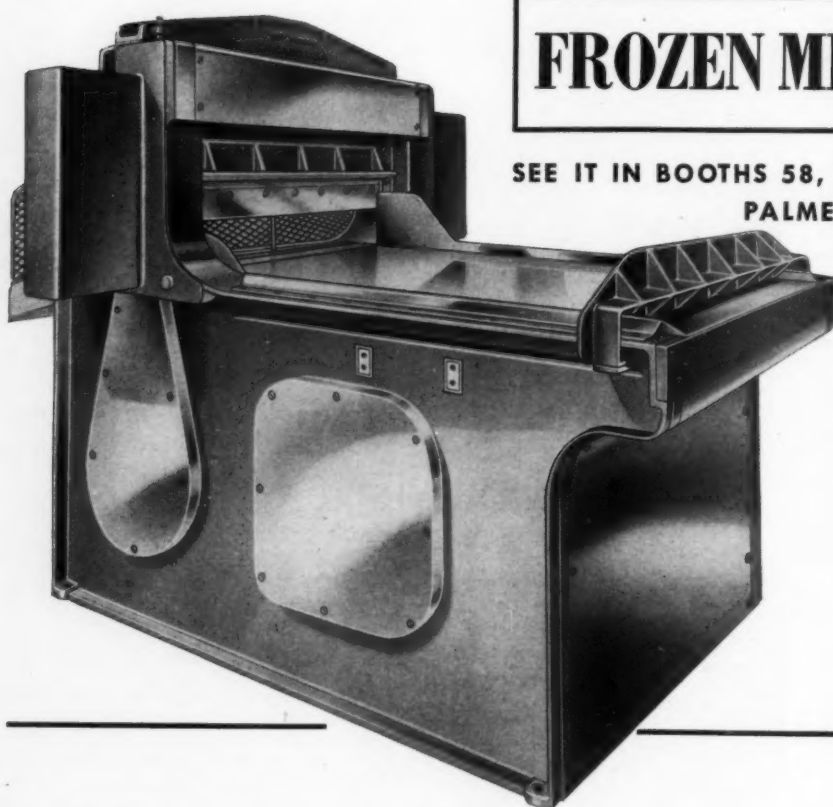
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This revolutionary, new machine has been developed in co-operation with the packinghouse industry by a leading manufacturer of precision built equipment. Possibility of injury to the operator has been greatly reduced. Automatic feed frees the operator during slicing operation thus reducing man hours required. Rapid reversing feed bar permits the loading of 200 pounds of meat at a time. The complete cutting cycle takes 40 seconds without operator attention. All surfaces in contact with the product (except knife and knife support) are of reinforced stainless steel. Table top is stainless steel heavily reinforced by welded structural framework. The complete enclosure permits quick and easy cleaning. Full oversize ball and roller bearings at critical moving points and double crank gears equalize pressure on the knife and minimize vibration. All moving parts except the knife are completely enclosed and can be serviced by simply removing inspection plates. Its capacity of 25,000 pounds per hour is accomplished with a three to five H. P. motor. Write today for further particulars on this sensationally new machine.

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Up and down the MEAT TRAIL

Personalities and Events of the Week

● George G. Abraham, president of Abraham Bros. Packing Co., Memphis, Tenn., has been elected a director of the American Association of Small Business, it was announced following the association's recent annual convention at New Orleans.

● Roland L. Sinclair, nephew of W. R. Sinclair, president of Kingan & Co., Indianapolis, Ind., is currently making a three-week tour of company plants in this country. Roland Sinclair is the son of K. D. L. Sinclair, managing director of J. & T. Sinclair & Co., and Kingan & Co., Ltd., of Belfast, North Ireland, and is an official of those firms.

● The Community Ice & Cold Storage Co., Lyndon, Tex., has completed construction of meat slaughtering, chilling and curing facilities to be operated in conjunction with the firm's locker plant.

● The Topeka, Kans. plant of John Morrell & Co. has been awarded an American Legion citation for its "outstanding record in hiring of disabled veterans." It was presented by the Topeka Legion Post to R. M. Owthwaite, plant manager and vice president of the company. The plant is one of 26 in the United States to receive the award. Of the 1,485 Morrell employees at the time of the Legion survey, 503 were veterans and 65 of these were handicapped. Of the veterans on the payroll, 195 are old employees who returned to their jobs.

● Investigations have been made by the Pennsylvania department of health of approximately 250 abattoirs and slaughterhouses located in the most heavily populated areas of the eastern section of the state in a survey to establish the amount of pollution from those sources in connection with the "clean streams drive." Dr. Norris W. Vaux, health secretary and board chairman, has announced. According to the report prac-



CELEBRATE FIRST F.I. MEAT SHIPMENT FROM NEW MEXICO

On January 21, 1948, the first load of federally inspected meat ever to go out of New Mexico (in peacetime) was sent by the Starkey Meat Co., Clovis, N. M., to San Diego, Cal. The Starkey plant is the only federally inspected establishment in New Mexico; inspection was granted July 1, 1947. The first shipment consisted of 60 cattle and 10,000 lbs. of sausage. In the picture, Bud Williams (right), mayor of Clovis, congratulates J. F. Starkey (left), owner of the Starkey Meat Co. Kneeling in the foreground is Bob Starkey (left), in charge of the sausage department, and at his right is John Starkey, general manager. John Tatum, head butcher, is carrying a quarter of beef into the refrigerated semi-trailer. Others in the photograph are, left to right, Tom Acord, Tucumcari, a member of the New Mexico cattle sanitary board; Dr. F. L. Schneider, state veterinary surgeon; Fred Brooksher, Clovis chamber of commerce manager, and Lee Hammond and Cash Raney, farmer-ranchers and business men.

tically all large abattoirs located in the cities covered by the survey discharge their wastes to the city sewers and in those cases the responsibility for treatment of the wastes rests with the city which permits the use of the sewers for this purpose. Those establishments which were found to cause pollution have been notified to abate or provide

treatment systems and in most cases the orders have already been followed.

● Samuel Chapman, head of the Empire Packing Co., Chicago, was sentenced to a year and a day in federal prison last week on charges of accepting \$1,862,704 in government subsidies while his firm was violating federal meat price regulations. The company was fined \$5,000. The government charged that Chapman and his firm between June, 1943 and July, 1945 sold meats at over-ceiling prices and upgraded its products. Chapman is expected to appeal.

● Richmond Beef Co., Philadelphia, has been established by Benjamin Yantis and John Waters, according to a petition of authority to conduct the business under that name filed with the Court of Common Pleas.

● Wilson C. Codling, executive vice president and general manager of the Albany Packing Division, Tobin Packing Co., Albany, N. Y., has been elected to the board of directors of the Albany Chamber of Commerce.

● Delaplane, Inc., has opened offices at 327 S. LaSalle St., Chicago 4, Ill., to



"DRIVER-OF-THE-MONTH"

Henry Richter, supervisor of Oscar Mayer & Co. service salesmen in Madison, Wis., receives a certificate and gold lapel button from Ben Marcus, commissioner of Wisconsin's state motor vehicle division, for his safe driving record of 23 years. A. W. Thomas, left, and S. L. Foote, traffic manager of Oscar Mayer & Co., look on.

conduct a general brokerage business in tallows, greases, lard, glycerine, oils and soap stock. C. A. Delaplane is president and Miss G. E. McMurtry, secretary and treasurer of the company.

● **Roger Wood**, Roger Wood Packing Co., Savannah, Ga., has been appointed a member of the Board of County Commissioners for Chatham County by Governor M. E. Thompson. He now bears the title of Judge.

● **Edward J. Price** of Chicago will become inspector-in-chief of the hide inspection bureau of the Commodity Exchange, Inc., on May 1, succeeding Thomas F. Ryan, who has resigned. Price has been associated with E. G. James Co., Chicago, and formerly was in charge of the Chicago hide department of the U. S. Leather Co.

● **ERROR:** Contrary to a report published on page 24 of THE NATIONAL PROVISIONER of February 14, the Albany Packing Division of the Tobin Packing Co. has no branch in Fort Lauderdale, Fla., and does not contemplate establishing one there.

● A night fire has destroyed the plant and storage facilities of C. H. Horton Co., Murray River, Prince Edward Island, causing loss estimated at about \$55,000. The firm is a meat processor and wholesaler.

● **John Senn**, 82, pioneer Alliance, O., meat retailer and wholesaler, passed away at his home in that city recently following a heart attack. Mr. Senn had spent 60 years in the meat business, operating his own market from 1895 until a few years ago, and was a co-founder of the Fairmount Provision Co. there. Two sons survive.

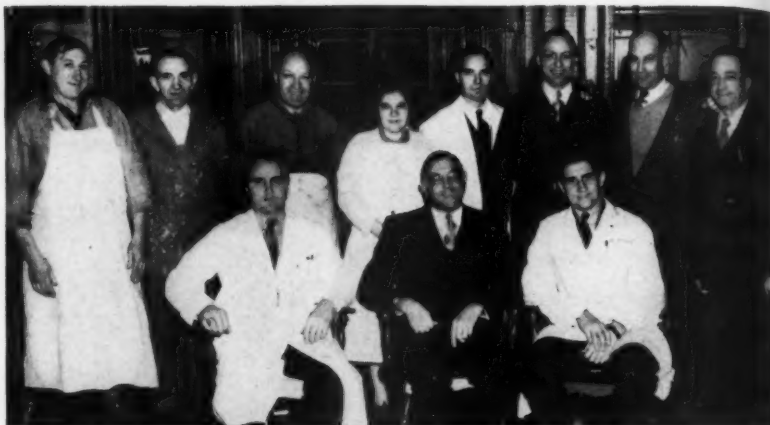
● **James McGill**, 60, founder and partner in Neber & McGill, Buffalo, N. Y., died recently after an illness of six months.

● **Sol Kramer**, secretary of the Pioneer Packing Co., Los Angeles, has been appointed chairman of the meat and poultry division of the allied foods campaign in behalf of the Mt. Sinai-Duarte National Medical Center. It is stated that the medical center, when completed, will be the largest philanthropic institution of its kind.

● **Quality Pork Products, Inc.** has been incorporated at Seattle, Wash., with a capital of \$50,000. Incorporators are William B. Dell, William Carl and Lawrence A. J. Hansen.

● The Kay Packing Co. has been refused a permit to construct a \$150,000 packing plant on Calhoun rd. in Houston, Tex., just opposite a University of Houston housing unit for veterans. The permit, pending since last summer, was denied after university officials and residents of the area claimed such a plant would add "materially to the health menace of the area."

● **Glenn R. German**, manager of the Swift & Company Columbus, O. plant, appeared before the meat and meat products course students at Ohio State University on February 20 to discuss "packing plant organization and opera-



VETERAN EMPLOYEES RECEIVE 10 AND 25 YEAR AWARDS

At the beginning of each year Stahl-Meyer, Inc., New York, honors all employees who have completed ten and 25 years of service in the preceding year with awards—a sterling silver button for ten years, a gold one for 25. The photograph above shows the New York plant presentation. Front, l. to r.: Ludwig Andorfer, plant superintendent; G. A. Schmidt, chairman of the board, and G. A. Schmidt, jr., president. Back, Tony Civolina, Nick Kutney, Vincenzo Napolitano, Helen Veres, James J. Carroll, Charles Picha, Maxwell Lamb and Anthony Vanacore, who all received ten year pins.

tion." The students were interested in his appraisal of the demand for good men in the industry.

● One of the biggest single livestock transactions ever completed in Nebraska involved the sale of 500 head of cattle for more than \$100,000. The herd was purchased by the Sprague Brothers Farm Cooperative Association, Holyoke, Col., from Henry G. Gesiert, Nebraska stockman, at the Omaha yards.

● **George P. Hellwig**, 71, associated with the meat industry in California for most of his life, died in a hospital at Oakland recently after an illness of two weeks. He had been in poor health, however, since being attacked two years ago by a bull in the stock pen of the slaughterhouse he operated at Alvarado. The animal inflicted severe injuries.

● **Andrew Turner**, Nowata, Okla., was elected president of the Southern Kansas Stockyards Co., Inc., at the annual meeting of the board of directors recently.

● **Meat Jobbers Association** of Northern California was organized at a meeting held in San Francisco recently with a membership composed of meat wholesalers in the San Francisco-Oakland area. **Bruce Williams** of Schweitzer & Co., San Francisco, was named president, and **Fred Reis**, executive secretary. The group was addressed by **Gene Ray**, executive secretary of Associated Meat Jobbers of Southern California.

● **R. C. Pollock**, president of the National Live Stock and Meat Board, Chicago, is the author of a chapter in a new 48-page booklet published by the American Aberdeen-Angus Breeders' Association, "Aberdeen-Angus Cattle Raising at its Best." The chapter by Pollock is entitled "The Finished Product—Beef."

● The Albany Packers Bowling League and the Albany Packing Girls Bowling

League, representing the Albany Division of Tobin Packing Co., Albany, N. Y., have contributed substantial sums of money to the Albany Area Sports Infantile Paralysis Fund.

● Officials of the St. Joseph, Mo., stockyards company and of the city's chamber of commerce recently met with representatives of the Kansas State corporation commission in an effort to obtain special permits for livestock haulers from Nebraska and other western points to pass through Kansas, during any hours, to reach the St. Joe market, even though their trailers exceed the Kansas maximum over-all length regulation. Present special permits allow oversize shipments to pass through the state only during daylight hours and not on Saturday afternoon or Sunday.

● The Memphis, Tenn., board of zoning adjustment recently authorized construction of a slaughtering plant and sausage factory by the Nat Buring Packing Co. Residents of the area where the proposed plant would be erected had circulated a petition against it and were reported to be preparing to seek a rehearing.

● A new frozen food locker plant which will offer complete facilities for the slaughtering and processing of meat animals is being constructed at La Crosse, Kans., for **Lloyd Maggard**. It will be known as the Rush County Locker Service.

● **A. C. Cannon**, who has been with the Swift Canadian Co., Ltd., for the past 12 years, has been appointed manager of the Halifax branch of the company, succeeding the late H. H. Graves.

● **H. L. Austin**, director of the food and drug division of the Arkansas health department, declared recently that the department will abandon its policy of warning retailers who sell adulterated ground meats and ask for heavy fines

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and prison penalties. The statement was made following a report that half of the ground meat sampled by officials in 1947 was found to be adulterated.

● **C. L. Delaplane**, president of the Midwest Commission Co., announced this week that the offices of Midwest Commission Co. have been moved to 327 S. LaSalle st., Chicago. Delaplane was elected president of the company on March 1 at a special meeting of the board of directors, at which time Miss G. E. McMurtry was elected vice president and treasurer.

● **Hon. J. G. Gardiner**, Canadian minister of agriculture, declared recently that Canada would be able to supply the quantity of bacon required under its ex-

port contract with Great Britain and would have a surplus. This is partly due, he said, to the larger numbers of hogs marketed in January. Gardiner also stated that he believes the U. S. is the natural market for Canadian beef cattle and said the country must get back into that market "as quickly as we can."

● Grants recently accepted by the University of Wisconsin board of regents include \$9,800 from Swift & Company to establish a research fellowship in home meat handling procedures and \$2,200 from Swift to renew a research study of vitamin B complex factors.

● The name of the Decatur Packing & Provision Co., Decatur, Ill., has been changed to Young's Packing Co., Inc.,

according to a recent certificate of amendment filed in the office of the county recorder by William Young, president of the firm.

● Fifty carloads of canned Mexican beef for European relief are being stored in the government's underground cooler at Atchison, Kan., Delbert V. Case, manager of the storage depot, reported recently. The beef, purchased in Mexico by the USDA, will be shipped overseas as it is needed. The meat is stored in bond and cannot be sold in this country.

● Wyoming meat packers were admitted to membership in the Wyoming Frozen Food Locker Association at the close of the association's recent two-day convention in Casper. The name of the organization was changed to the Wyoming Frozen Locker and Packers Association.

● S. Swartz & Sons, Durham, N. C., hide and calfskin dealers, are planning to enter the rendering business early this year.

● William C. Hunneman, jr., president, William Amer Co., Philadelphia, hides and leather firm, has been appointed to the finance committee of the Committee for Economic Development by Paul G. Hoffman, chairman.

● Dr. Lester E. Patton has replaced Dr. F. L. Schneider (retired) as BAI veterinarian in charge at Albuquerque, N. M.

● J. R. McPhee, president of the B. C. Swine Breeders' Association, and his son, Donald, have begun curing and processing operations in a new plant at Chilliwack, B. C., Canada.

● Frank G. Sherwood, livestock buyer with more than 53 years' service with the Swift Canadian Co., Toronto, Canada, was honored recently at a retirement dinner held there and attended by employees and executives of the firm.

● Frank Papenfull has asked for a city charter to construct a slaughterhouse in Grafton, N. D.

● Wilson & Co., Armour and Company and the Oklahoma National Stockyards Co. will be hosts at a breakfast for judging teams entered in the 4-H and FFA junior livestock show at Oklahoma City, March 8 to 12.

● The first section of a new \$75,000 locker plant containing 972 lockers, was opened recently at Downey, Calif., for the AAA Wholesale Meat & Provision Co. The completed plant, Mrs. Irene Henry, owner, reported, will include cold storage and sharp freeze rooms and a sausage kitchen with a daily capacity of 2,000 lbs.

● Arthur H. Anderson, production engineer of the Ottumwa, Ia. plant of John Morrell & Co., has resigned, effective March 3. He had been with the company since 1942.

● Gene Tunney, well known sportsman, industrialist and author, has accepted chairmanship of National Dog Week for 1948, Raymond Hanfield, executive secretary of the movement, announced last week. The observance will be held the week of September 19 to 25.



Tons of Protection for Packers in stock—quick shipment

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RYERSON for Allegheny Stainless

Hoof-and-Mouth Battle

(Continued from page 15.)

properly located fencing as an aid to the enforcement of quarantines. A section of fencing is now undergoing construction from the vicinity of Tamiahua in the State of Veracruz to Tamauchale in San Luis Potosi.

An immediate program of research to help combat Mexican hoof-mouth disease has already been set up under existing authority and will include work in both Europe and Mexico, it was revealed recently by the Bureau of Animal Industry, USDA. Under the program qualified research men from the U. S. will be sent to laboratories engaged in hoof-mouth research in England, Holland, Denmark, Switzerland and possibly other countries.

It was also announced that a BAI-appointed foot and mouth research advisory committee, consisting of prominent University veterinary officials, has strongly recommended that a long-range research program be started by the government and that it be conducted under the jurisdiction of the U. S. on some suitable location in U. S. territory.

The program to be undertaken at such a laboratory, as suggested to the House subcommittee on foot-and-mouth disease at recent hearings in Washington, would include fundamental research on the virus itself; studies of modes of transmission, and attempts at development of better diagnostic methods.

Some Strike Background

(Continued from page 15.)

time these leaders will be better able to put down any opposition by reminding their constituents that it is unwise to change leadership in the midst of troubled times. The firm front they have shown against "monopoly-minded packers" will also increase their stature with the rank and file voting delegates.

These motives, it is explained, might lead the union's officials to ignore evidence offered by the packing companies and government statistical sources demonstrating the fairness of the wage increase granted the AFL and offered also to the CIO.

In support of this contention, one packer spokesman brought out the fact that packer unions have more than matched the wage gains obtained by the steel and auto workers in the past. Since the end of the war, he stated, the packing companies have granted increases amounting to about 34½% an hour, including extra paid holidays and other fringe benefits, while the auto and steel workers have gained about 33½% an hour.

Furthermore, it was stated, the 9c hike given the AFL represents a larger figure than the auto and steel workers expect as a result of current negotiation. This is contrary to the traditional pattern whereby packer wage boosts do not quite match those in the auto and steel industries because of more stable conditions in the meat industry.

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ALUMINUM DELIVERY AND
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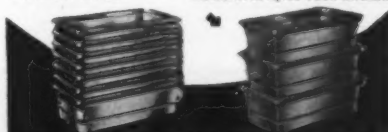
Constructed of a non-corrosive, non-contaminating aluminum alloy. Smooth (welded) interior surface eliminates bacteria traps. Quickly and thoroughly cleaned.

Now! The most revolutionary step ahead in meat handling history — a sensational new, sanitary and lightweight aluminum meat delivery and storage box — for easier, more efficient meat handling and storage. Saves truck and storage space, time, weight — slashes upkeep and replacement costs. ALUMI-LUG is a fully approved, non-corrosive, non-contaminating wet meat delivery and storage box with a smooth, easy-to-clean surface that completely eliminates bacteria traps and the need for paper lining.

SPECIFICATIONS: Inside dimensions, 32"x13½"x10" deep — yet weighs only 11¼ lbs., less than half the weight of ordinary container of same capacity. Special aluminum alloy and welded construction give ALUMI-LUG superior strength to withstand severe drop tests, road shocks. Can't chip — no plating to wear off. Minimum life expectancy, 10 years!

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Dual purpose stacking bar and handle makes it possible to stack 5 or more ALUMI-LUGS with up to 1000 lb. load



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RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,436,629, HOG JAW PULLER, patented February 24, 1948 by John A. Carlsen, Omaha, Nebr., dedicated to the free use of the people in the United States.

The assembly includes a horn having an extended portion on which the head of a slaughtered hog may be fed through the mouth in position for one of a series of moving pins to engage in the notch of the lower jaw and extract the jaw from the skull, an intermediate portion having a channel through which the lower incisors ride free of contact with parts of the horn with the lower gums engaging the edges of the channel, and extensions mounted on the intermediate portion in position to be engaged by the cheek bones with a space between the extensions in which the protruding end of the upper jaw extends with the upper teeth prevented from engaging parts of the horn.

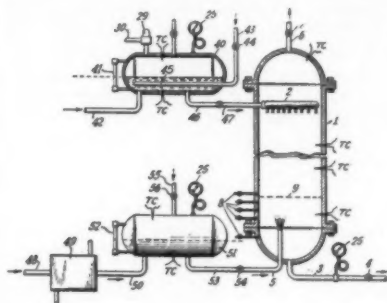
No. 2,435,208, PROCESS FOR TREATING FATTY MATERIALS, patented February 3, 1948 by William R. Eipper, Philadelphia, Pa.

This is a process of isomerizing a natural fat containing glyceryl esters of oleic acid and comprises the steps of dispersing the fat in a solvent inert to nitrous acid in the fat's presence and then contacting the fat dispersion with nitrous acid at a temperature within the range of 10 degs. C. and 40 degs. C. and in the presence of at least one water-miscible liquid, as acetone, diacetone and diacetone alcohol, which is inert to the fat but capable of inhibiting disintegration of the acid at the temperature of the reaction.

No. 2,435,745, FAT HYDROLYSIS, patented February 10, 1948 by Martin Hill Ittner, Jersey City, N. J., assignor to Colgate-Palmolive-Peet Co., Jersey

City, N. J., a corporation of Delaware.

In the countercurrent process of hydrolyzing fats with water to fatty acids and glycerine at elevated temperature



and pressure, this method comprises contacting hot fatty acids produced in the countercurrent process with water at lower temperature to effect cooling of the fatty acids and heating of the water by direct heat exchange, supplying additional heat to the water by direct steam, and contacting the heated water by countercurrent flow with fatty material to be hydrolyzed.

No. 2,433,663, PROTECTED FOOD PACKAGE HAVING COACTING TRANSPARENT AND PICTORIAL LABELS, patented December 30, 1947, by Roy E. Hanson, Wauwatosa, Wis., assignor to Milprint, Inc., Milwaukee, Wis., a corporation of Delaware.

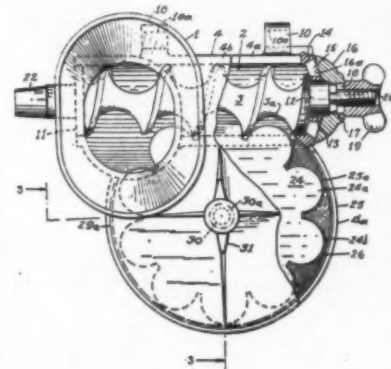
SHIPPING CONTAINER LOSSES CAN BE LOWERED

Photographic evidence proves that much of the damage done to shipping containers could be prevented by the employment of better practices on part of the shipper. While there is no effort to place the blame for the astonishing loss in connection with shipments in

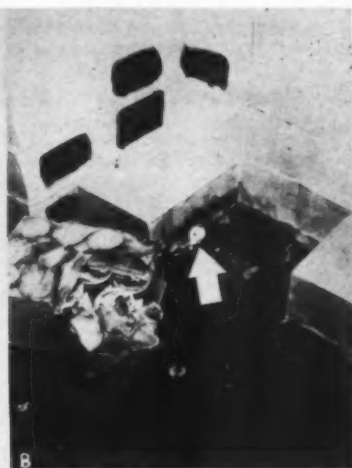
Adapted for food which may be frozen, there is an inner, opaque closed, rigid paper carton, with an opaque sheet completely enclosing the same and having, on its exposed surface, a colored pictorial representation of the contents of the carton. There is an outer transparent wrapper.

No. 2,436,107, POSITIVE FEED FOOD CHOPPER, patented February 17, 1948 by George Haniquet, Glendale, Calif.

This chopper has a helical groove in the casing and a pusher wheel cooperat-



ing therewith. The bearing for this wheel also operates as a fastening screw for securing the chopper cover to the casing.



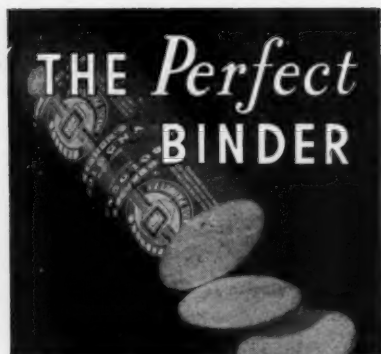
fiberboard cartons (\$56,184,020 for the first six months in 1947), case studies of 700 freight cars containing over 860,000 shipping containers by the Shipping Container Institute prove that much damage can be prevented by the shippers. The photographs illustrate one type of damage a shipper can elim-

inate through proper car inspection prior to loading.

In Photo A, a protruding nailhead was left in the wall of the freight car from previous use and in transit cut through the carton and ripped open the first row of containers. In Photo B, a

nail left in the floor cut through the container and spilled the liquid contents of the cans, causing damage to other nearby containers.

It is stated that a few minutes spent in inspecting cars with a light and removing all nails, wires and straps will substantially reduce damage.



THE *Perfect* BINDER



for WIENERS, BOLOGNA Specialty Loaves

REDUCE SHRINKAGE

Special X soy binder saves you money by reducing shrinkage. Soy holds the moisture and prolongs freshness. Better appearance and eating quality make your goods more saleable.

HOW TO USE IT

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

Write for **FREE Samples**

Special X
SOY FLOUR
Meatone
GRITS

**SPENCER
KELLOGG
AND SONS, INC.**
DECATUR 80, ILLINOIS

BRED SOWS LESS DESIRABLE FOR PACKER AND PRODUCER

Breeding of sows during the fattening period appears to be an undesirable production procedure for both producer and packer, according to a report on "The Comparative Efficiency of Bred and Open Sows When Fattened and Slaughtered," by Leslie E. Johnson and Turner Wright, South Dakota Agricultural Experiment Station, in the February *Journal of Animal Science*.

The sows were full fed for an average feeding period of 57.5 days. Eighty-five per cent of the individuals in the bred lot were carrying pigs when slaughtered. The average age of these litters was 55.8 days. The data showed that the lots of sows bred at the beginning of the trials (1) consumed 5.9 per cent more feed daily, (2) gained 13.4 per cent more weight daily and (3) required 6.4 per cent less feed per pound of gain than open sows similarly fed and managed. The open sows, however, outsold the others by 34c per cwt. Because of this differential, the bred sows returned 3.9 per cent, or 23c per head, less profit than the open sows.

A comparison of the carcass data of actually bred and actually open sows showed that the open sows excelled in (1) dressing percentage, 2.1 per cent; (2) firmness of carcass, approximately one-third of a grade, and (3) grade of belly, approximately one and one-third grades. The two groups of carcasses were similar in (1) thickness of fat-

back, and (2) yield of belly. Considering the dockage in both groups, the dressing percentages of the bred and open sows were 80.2 per cent and 80.1 per cent, respectively.

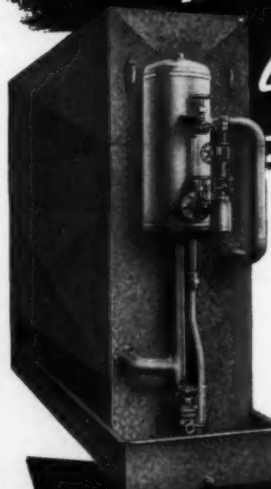
1947 CENSUS UNDER WAY

Prompt, complete and accurate reporting by meat industry firms of the data being gathered by the Bureau of the Census, U.S. Department of Commerce, in its 1947 Census of Manufactures will enable the bureau to compile and publish the results more quickly at a considerable saving in public funds. A copy is now in the hands of packers.

Realizing that a large part of the meat packing industry operates with a fiscal year ending October 31, the bureau has notified the various trade associations in the meat industry that reports from individual companies will be acceptable on a fiscal year basis as follows: If the fiscal year ends not earlier than October 31, fiscal year figures will be accepted for most items on the Census form. Companies are requested to note in compiling employment and payroll figures, that wages and salaries, monthly employment and man-hours of production work should be reported on the form for the 12 months of four quarters of calendar 1947, and that in the "remarks" section the firm should report the amount of wages and salaries paid to employees for the entire fiscal year and total man-hours actually worked in entire fiscal year.

HOW Buildice AIR COOLING UNITS

Lower Your Maintenance Costs!



- All parts self contained.
- Easily accessible and removable with minimum effort.
- Removable eliminators for easy cleaning.
- Centralized Alemite lubrication system.

Enjoy new operating economies with Buildice units! Check these and other features now! For complete facts, specifications, PHONE—WIRE—WRITE.

THE Buildice COMPANY INC.

MANUFACTURERS & REFRIGERATING ENGINEERS
2610 S. Shields, Chicago • Phone: Calumet 1100

Branches: Terre Haute, Milwaukee, Minneapolis

Authorized WORTHINGTON Distributors

AMI PROVISION STOCKS

Pork meats and fats in packers' inventories on February 28 totaled 723,100,000 lbs., according to the report on provisions stocks by the American Meat Institute. This was up 3 per cent from the 701,700,000 lbs. two weeks earlier, and 64 per cent higher than the 440,200,000 lbs. on the corresponding date a year ago. The 1939-41 average for the comparable date was 784,900,000 lbs.

The total of pork meats alone at 565,000,000 lbs. was about 3 per cent larger than the 548,000,000 lbs. on February 14 and 84 per cent larger than the 307,000,000 a year ago.

Lard stocks at 154,000,000 lbs. were 3 per cent higher than the 148,900,000 lbs. two weeks earlier, and 19 per cent larger than the 129,400,000 lbs. on the comparable date a year ago. The 1939-41 average for lard stocks for the corresponding date was 194,900,000 lbs. Stocks of rendered pork fat at 4,100,000 lbs. were down 15 per cent from the 4,800,000 lbs. of two weeks earlier, but 28 per cent larger than the 3,800,000 lbs. on the same date in 1947.

The trend in inventories of DS and SP and DC cured items was mixed but generally upward during the two weeks preceding the AMI report. The total of DS cured items increased 14 per cent to 56,700,000 lbs., compared with 49,700,000 lbs. two weeks earlier.

Provision stocks as of February 28, 1948, as reported to the American Meat

Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows February 28 stocks as percentages of the holdings two weeks earlier and last year.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	Feb. 28 stocks as Percentages of Inventories on	Com- parable	1939-41 av.
	Feb. 14,	Mar. 1,	
D. S. PRODUCT	1948	1947	
Bellies (Cured).....	122	205	..
Fat backs (Cured).....	106	64	..
Other D. S. Meats (Cured)...	79	86	..
TOT. D. S. CURED ITEMS.....	114	132	..
TOT. FROZ. FOR D. S. Cure....	131	700	..
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular.....	91	84	8
Skinned.....	102	166	80
All S. P. Hams.....	102	161	63
Hams, Frozen-for-Cure			
Regular.....	86	100	4
Skinned.....	99	243	150
All frozen-for-cure hams.....	99	240	119
Picnics			
Sweet pickle cured.....	106	231	65
Frozen-for-cure.....	107	268	86
Bellies, S. P. and D. C.			
Sweet pickle cured.....	95	101	107
Frozen-for-cure.....	110	230	120
Other items			
Sweet pickle cured.....	103	149	64
Frozen-for-cure.....	100	269	98
TOT. S. P. & D. C. CURED.....	99	132	76
TOT. S. P. & D. C. FROZEN.....	105	238	114
BARRELED PORK	94	100	18
FRESH FROZEN			
Loins, shoulders, butts and			
spareribs.....	98	480	146
All other.....	98	153	171
Total.....	98	273	155
TOT. ALL PORK MEATS.....	103	184	96
RENDERED PORK FAT.....	85	168	*
LARD.....	103	119	79

*Included with lard.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL
YEARS against regrinding
and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES

have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Pointers"—must reading for every sausage manufacturer!



THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

AS MUS BROS. INC.

From all Parts of the World

THE FINEST

SPICES

- WHITE PEPPER
- BLACK PEPPER
- RED PEPPER
- CHILI POWDER
- PAPRIKA
- NUTMEG
- MACE
- GINGER
- MUSTARD
- CORIANDER
- CARDAMON
- MARJORAM
- SAGE, ETC.

**A SEASONING
FOR EVERY VARIETY OF
SAUSAGE OR MEAT LOAF**

Expertly Blended with
FRESH GROUND SPICES

Bulk or Packaged in any Size required
"FRESH SPICE FOR FLAVOR"

ASMUS BROS. INC.
523 East Congress
DETROIT 26, MICHIGAN
SPICE IMPORTERS AND GRINDERS

SYLVANIA CASINGS



*Keep Canadian Style Bacon
at its best!*



THE SMOKED, boneless, pork loin which we call Canadian Style Bacon has won a top spot on the American menu. Packed in Sylvania Casings, it becomes even more appetizing...more tempting to the shopper's eye.

Your name and trade-mark printed on Sylvania Casings identifies you with your product...helps you build a brand following... means more sales, more profits for you.

SYLVANIA DIVISION AMERICAN VISCOSE CORPORATION

Manufacturers of cellophane and other cellulose products since 1929

Plant: Fredericksburg, Virginia ★ General Sales Office: 305 E. 34th St., New York 1, N. Y.

Casings Division: 111 North Canal Street, Chicago 6, Illinois

Distributor for Canada: Victoria Paper & Twine Co., Ltd., Toronto



NEW EQUIPMENT *and Supplies*

HEAVY DUTY SCALE

Development of a new scale said to enable produce and general purpose users to weigh in bulk up to 60 lbs., has been announced by Detecto Scales, Inc.,



New York City. Up until this time, the top capacity of the firm's line was only 30 lbs. The new scale is available with a meat hook attachment as illustrated and is equipped with a 15 in. double dial face with large figures and graduations.

Finished in bright chromium, the heavy-duty unit is constructed with built-in shock absorbers to withstand sudden drop-weighing operations and exceptionally hard usage, the maker points out. Other features include a large automatic air pump, claimed to insure uninterrupted operation regardless of temperature changes, and a fully enclosed runner to protect the mechanism from dust and dirt.

NEW INSULATION SEALER

A new improved sealer for use in the insulation of refrigerated equipment to keep vapor and moisture-laden air from the insulation space has been developed and placed on sale by the Armstrong Cork Co. Called Armstrong's sub-zero sealer, the new product is resilient, moisture-and-vaporproof, and sufficiently pliable to resist normal impact and torque action. The new sealer may be used in all-steel construction where it is poured along the welded seams and under the breaker strips. In combination wood and steel construction, it is poured along the joints where the wood and steel meet. A hot type sealer is considered essential for equipment operating at 0 degs. and lower.

The new product has a melting point of 240 to 260 degs. F. and a penetration of 77 degs. F. of 65 and 75. At -10

degs. F. a $\frac{1}{16}$ -in. film of Armstrong's sub-zero sealer on 30-lb. kraft paper can be bent slowly around a 1-in. mandrel without cracking. The sealer is odorless and will bond tightly to wood, metal, Temlok, corkboard, glass, and other materials.

CORROSION-RESISTANT VALVES

Crane Co., Chicago, has announced new lines of corrosion-resistant alloy globe valves and gate valves in sizes of 2½ in., 3 in., 4 in. and 6 in., with flanged ends. Both types of valves are available in 18-8 Mo, recommended for use in food industries and in monel metal, recommended for canning and chemical operations, and are designed for working pressures of 150 psi liquid or gas and working temperatures up to 350 degs. F. These valves are presented as a complement to the recently announced line of plug gate valves, which are made by the Crane company in sizes of 2 in. and under.



The new valves were especially designed for installations handling chemicals and other corrosive materials. Stem threads are on the outside of the valve so that they cannot be directly exposed to corrosive action and the stuffing box is unusually deep, containing from seven to 10 packing rings (depending upon the size of the valve). The yoke-and-bonnet assembly is cast in one piece for greater strength and rigidity and the bonnet is bolted to the valve body, so that the valve can be easily disassembled for cleaning and servicing. A male-and-female bonnet joint makes it possible to retain the gasket in place without the possibility of blowing out, an important safety advantage in chemical piping. This joint also minimizes leakage and the resultant loss of chemicals.

In the globe valve a new design of body, with flowing interior contours and full port area throughout, is said to cut down resistance to flow through the valve to a minimum. The disc in this valve has an accurately machined, ball-shaped seating surface. A narrow-line bearing surface easily breaks through deposits left by certain types of fluids and helps maintain seat tightness, the manufacturer claims.

SELF-ADHESIVE LABELS

A new application for Kum-Kleen self-adhesive labels on refrigerated products has been announced by Avery Adhesive Label Corp., Pasadena, Calif.



Because the labels adhere well to waxed cardboard, cellophane, pliofilm and similar transparent wrappings, and will not curl off despite refrigerated temperatures and excessive handling, they have been found suitable for labeling frozen food packages, and pre-wrapped cuts of meat in stores featuring self-service.

Substantial inventory savings are said to be effected by purchasing unprinted cartons and designating their contents with the adhesive labels printed in a similar color scheme. This eliminates the necessity of carrying large inventories of printed cartons, yet makes possible a neat, attractive, finished package. In self-service establishments the labels are used to carry the price and weight of the meat cuts.

Kum-Kleen Labels are applied without moistening, adhere to any clean, smooth surface, will not pop off despite humidity and temperature changes, yet peel off easily without harming the surface or leaving a trace, the maker claims. They can be applied rapidly because of a semi-automatic dispensing method which dispenses individual labels ready for immediate application without moistening. They are available in any size, shape or color, either plain or printed to customer specifications.

LIGHTING FIXTURES

The Edwin F. Guth Co., St. Louis, Mo., recently announced a changeover from steel to aluminum eggcrate louvers. The inherent weight advantage is said to be a decided benefit to the user. The company also announced development of a new finish for the reflectors of their fluorescent fixtures, which is claimed to give better reflecting qualities and appearance.



A BRAND NEW METHOD OF AIR CIRCULATION

The RECO blows upwards and provides for the first time complete, uniform and draft-free air circulation in a meat cooler. This revolutionary idea was pioneered and developed by this company.

Other methods of air circulation often produce drafts and cause meat shrinkage.

The RECO action, increases the relative humidity in a room and decreases meat shrinkage, because the gentle moving air absorbs moisture from walls, ceilings and coils.

THE *Reco* BLOWS UPWARDS

The RECO blows upwards, the air traveling along the ceiling, down the walls and up fan again, providing gentle, uniform air circulation and temperature in all parts of the room.

IMPROVES PRODUCT APPEARANCE

The slow moving air keeps the walls and ceilings dry—avoids formation of frost and ice on coils, dissipates odors and keeps meat, sausage and other stored products, looking fresh—pleasing to your trade.

REYNOLDS
ELECTRIC COMPANY

Mfrs. Fly Chaser Fans, Food Mixers, Peelers, Chopper-Slicers

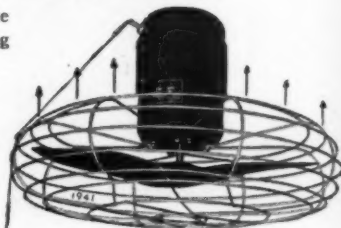
2689 W. Congress St.

Chicago 12, Illinois

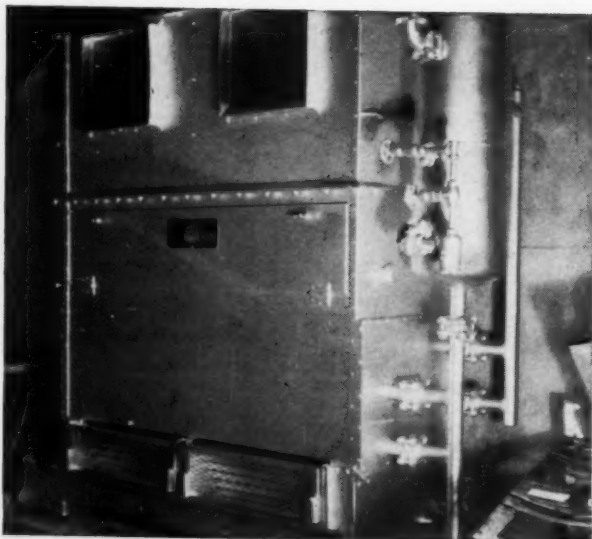
*Reg. U.S. Pat. Off.

Write for Literature

Send for bulletin 241, giving data sheets, flow charts, prices and complete information about this remarkable device.



NIAGARA "NO-FROST" METHOD GIVES INCREASED FROZEN STORAGE CAPACITY



Successful Niagara NO-FROST Method installations in chilling of fresh foods and quick freezing of fruits, vegetables, fish, meats, and ice cream hardening prove many advantages:

- No frost or ice at any time . . . increases capacity and lowers cost. There is no loss of capacity during frost accumulation and no interruption for defrosting.
- Versatility for freezing or chilling bulk or packaged products establishes lower initial cost.
- Narrower spread between head pressure and suction pressure assures lower power consumption by refrigeration machinery.
- Rapid chilling or freezing and accurate control of temperature assures finest quality in any food.

Write for Bulletin 83-NP

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Over 30 Years' Service in Air Engineering
405 Lexington Ave., New York 17, N. Y.
Field Engineering Offices in Principal Cities

INDUSTRIAL COOLING
HEATING • DRYING

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HUMIDIFYING • AIR
ENGINEERING EQUIPT.

MARKET SUMMARY

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Lard.....42	Hides.....46
L. C. L. Prices.....47	Livestock.....48

Cattle—Beef—Veal

CATTLE

Chicago cattle market: All grades and kinds steady to higher. Steers, steady to \$1.00 higher; heifers, steady to 50c higher; cows, 50c to \$1.00 higher; cutters and canners, steady to 75c higher; bulls, steady to 50c higher; calves, 50c to \$1.00 higher.

	Thurs.	Last wk.
Chicago steer top...	\$29.50	\$31.00
4 day cattle avg...	26.25	26.50
Chi. heifer top.....	27.25	26.00
Chi. bol. bull top....	23.25	23.00
Chi. cut. cow top....	17.75	17.00
Chi. can. cow top....	16.00	15.50
Kan. City, top.....	28.25	27.50
Omaha, top.....	29.00	29.00
St. Louis, top.....	27.00	26.50
St. Paul, top.....	28.00	30.00
Receipts 20 markets		
4 days.....	206,000	198,000
Slaughter—		
Fed. Insp.*.....	237,000	221,000

BEEF

Carcass, good, all wts.:

Chicago.....	40½@42½	40 @42
New York.....	42½@45	41½@45
Chi. cut., Nor..	32 @32½	31
Chi. can., Nor.	32 @32½	31
Chi. bol. bulls,		
dressed.....	34¾@35¾	33¾@33¾

CALVES

Chicago, top.....	\$28.00	\$27.00
Kan. City, top.....	28.00	27.00
Omaha, top.....	26.00	25.00
St. Louis, top.....	29.00	29.00
St. Paul, top.....	30.00	29.00
Slaughter—		
Fed. Insp.*.....	125,000	119,000
Dressed veal:		
Good, Chicago.....	40@43	40@42
Good, New York....	36@42	35@42

*Week ended February 28, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 50c lower but average down \$1.07; other markets steady to mostly 25c to 50c lower.

	Thurs.	Last wk.
Chicago, top.....	\$24.00	\$24.50
4 day avg.....	22.22	21.15
Kan. City, top.....	23.75	24.25
Omaha, top.....	24.00	24.00
St. Louis, top.....	23.50	24.00
St. Paul, top.....	23.10	23.60
Corn Belt, top.....	23.25	23.50
Indianapolis, top...	24.00	24.25
Cincinnati, top....	24.00	24.00
Baltimore, top....	24.25	25.00
Receipts 20 markets		
4 days.....	355,000	327,000
Slaughter—		
Fed. Insp.*.....	879,000	907,000
Cut-out.....	180-220-	240-
results.....	220 lb. 240 lb.	270 lb.
This week...+	\$.63 — \$.16 — \$.89	
Last week...+	1.19 + .51 — .05	

PORK

Chicago:

Reg. hams,		
all wts.....	45½@47n	43@45½n
Loins, 12/16.....	44 @45	42@43
Bellies, 8/12.....	43 @44	43@44
Picnics,		
all wts.....	29 @35	28@33
Reg. trim-		
mings.....	23 @24	24@25½
New York:		
Loins, 8/12.....	50 @52	48@49
Butts, all wts....	43 @45	42@45

LAMBS

Chicago, top.....	\$22.85	\$22.00
Kan. City, top.....	21.35	21.00
Omaha, top.....	22.00	21.00
St. Louis, top.....	23.00	22.00
St. Paul, top.....	22.50	21.75
Receipts 20 markets		
4 days.....	181,000	157,000

Hides—Fats—By-Products

HIDES

Chicago packer hides: Market very thin; light scattered trade, in good part to Exchange traders. Calf fairly well sold up; kips in good supply, demand dull.

	Thurs.	Last wk.
Hvy. native cows..	23@23½	24@24½
Nor. calf (heavy)..	60n	60n
Nor. calf (light)..	55n	55n
Nor. native,		
kipskin.....	35	35
Outside small pkr.		
native, all weight,		
strs. & cows....	20@23n	20@23

TALLOW, GREASES, ETC.

Chicago: Larger buyers in market mid-week on at 20c level and reported obtaining some lower grades this basis. Better tallow closely sold up with buying interest midweek at 21c credited in part to short covering.

Fancy tallow.....	20@21	19@20
Choice white grease..	20	19
Chicago By-Products: Steady to higher.		
Dry rend.		
tankage. *1.60@	1.65	*1.50@1.60
10-11%		
tank....	*7.50@	8.00 *7.50@7.75
Blood.....	*7.75	*7.75
Digester tankage		
60%...110.00@115.00		115.00
Cottonseed oil,		
Val. &		
S.E.	23b-24ax	22½b-23ax

*F.O.B. shipping point.

LARD

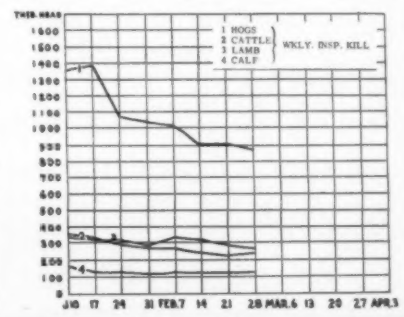
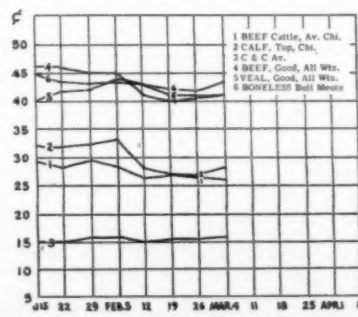
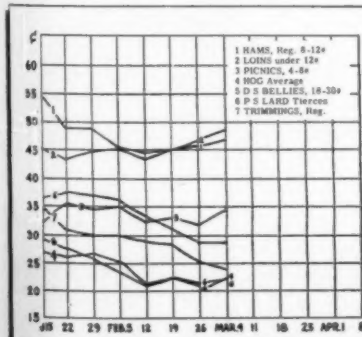
Lard—Cash.....	22.40ax	21.35n
Loose.....	20.50ax	19.87½ax
Leaf.....	19.50n	18.87½n
N—nominal. Ax—asked.		

Slaughter—

Fed. Insp.	260,000	288,000
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Dressed lamb prices:

Chicago, choice.....	36@42	36@41
New York, choice...39@44		35@41



Meat Output Up 3 Per Cent for Last Week of February but Under Year Ago

PRODUCTION of meat under federal inspection in the week ended February 28 totaled 272,000,000 lbs., according to the U. S. Department of Agriculture. This represented a small increase over the preceding week in the slaughter of cattle and calves, but a continued downward trend in slaughter of hogs and sheep. The total for the week was 3 per cent over the 265,000,000 lbs. reported for a week earlier, but 14 per cent under the 315,000,000 lbs. recorded in the same week a year ago.

Cattle slaughter was estimated at 237,000 head—7 per cent above the 221,000 reported the week before but 22 per cent below the 302,000 recorded for the corresponding week last year. Beef production was estimated at 121,000,000 lbs., compared with 112,000,000 a week earlier and 154,000,000 for the corresponding period a year earlier.

Calf slaughter of 125,000 head was 5 per cent above the 119,000 tabulated for the preceding week but 16 per cent below the 148,000 recorded for the week last year. Output of inspected veal for the three weeks under comparison was 10,900,000, 11,100,000 and 14,700,000 lbs., respectively.

Hog slaughter totaled 879,000 head—3 per cent below the 907,000 kill of the preceding week and 5 per cent below the 927,000 recorded for the same week in 1947. Estimated production of pork, at 128,000,000 lbs., compared with 129,000,000 in the previous week and 132,000,000 recorded for the corresponding week last year. Lard production totaled 31,700,000 lbs., compared with 35,200,000 reported the week before and 32,600,000 processed in the same week last year.

Sheep and lamb slaughter was esti-

mated at 260,000 head—10 per cent below the 288,000 head reported for the preceding week and 17 per cent below the 312,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 11,700,000, 13,000,000 and 14,200,000 lbs., respectively.

CHICAGO PROVISION STOCKS

Total lard holdings on February 28 represented an increase of nearly 3,500,000 lbs. from the Chicago figures for January 31 and were nearly 16,000,000 lbs. higher than holdings last year.

The total stocks of meats increased nearly 10,000,000 lbs., compared with a month earlier, and were nearly 36,500,000 lbs. over stocks held a year earlier. The following table gives Chicago stocks February 28, compared with a month and a year earlier.

	Feb. 28, '48, lbs.	Jan. 31, '48, lbs.	Feb. 28, '47, lbs.
All barreled pork (brls.)	1,411	859	220
P. S. lard (a)	55,009,771	52,243,211	27,588,267
P. S. lard (b)	1,605,000	3,515,000	...
Dry rendered lard (a)	247,500	117,300	...
Other lard	8,871,959	6,390,535	22,312,732
TOTAL lard	65,734,230	62,266,046	49,901,000
D. S. Cl. bellies (contract)	452,300	341,600	302,300
D. S. Cl. bellies (other)	7,704,758	3,703,607	4,672,738
TOTAL D. S. Cl. bellies	8,157,058	4,045,207	4,975,038
D. S. rib bellies	2,850,275	2,284,295	3,714,380
D. S. fat backs	1,439,989	1,173,978	1,326,807
S. P. skinned hams	23,262,054	20,492,776	9,607,789
S. P. bellies	21,622,787	21,927,943	13,362,848
S. P. picnic, S. P. Boston shoulders	6,893,370	6,797,113	3,706,968
Other cut meats	14,863,158	12,817,933	5,654,186
TOTAL ALL MEATS	79,088,691	69,539,005	42,438,008
(a) Made since Oct. 1, 1947.			
(b) Made previous to Oct. 1, 1947.			

The above figures cover all meats in storage in Chicago, including holdings by the Government.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Feb. 28, 1948	237	120.9	125	10.9	879	128.3	260	11.7	271.8
Feb. 21, 1948	221	111.8	119	11.1	907	128.8	288	13.0	269.7
Mar. 1, 1947	302	154.3	148	14.7	927	131.6	312	14.2	314.8

AVERAGE WEIGHT—LBS.

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD. mil. lb.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Feb. 28, 1948	554	510	156	87	258	146	99	45	14.0
Feb. 21, 1948	551	506	162	93	258	142	100	45	15.1
Mar. 1, 1947	553	511	161	99	251	142	100	46	14.0

CUT-OUT TEST RESULTS SHOW POORER MARGINS FOR ALL WEIGHTS OF BUTCHER STOCK

(Chicago costs and credits, first three days of the week)

Total product values went to somewhat higher levels this week but a still greater increase in live animal costs brought about sharp reductions in the favorable cutting margins of last week. Lightweight hogs dropped from a plus \$1.19 to a plus 63c, but remain in the strongest position. Medium stock declined to a minus 16c margin, as compared with a plus of 51c last week and heavy butchers

registered a minus 89c margin, compared with a plus 5c a week ago.

This test is computed for illustrative purposes only. Each packer should figure his own cutting test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago figures for the early part of each week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
		Value						Value						Value			
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Skinned hams	12.7	18.1	48.6	\$ 6.17	\$ 8.80	12.7	17.7	47.8	\$ 6.07	\$ 8.46	13.0	18.1	43.4	\$ 5.64	\$ 7.86		
Picnics	5.7	8.1	34.0	1.94	2.75	5.5	7.7	33.5	1.84	2.58	5.4	7.4	31.9	1.72	2.36		
Boston butts	4.3	6.1	39.5	1.70	2.41	4.1	5.8	38.0	1.56	2.20	4.1	5.7	38.0	1.56	2.17		
Loins (blade in)	10.2	14.6	47.0	4.79	6.86	9.9	13.9	43.0	4.26	5.98	9.7	13.4	38.0	3.69	5.09		
Bellies, S. P.	11.1	15.9	43.8	4.86	6.96	9.6	13.5	39.9	3.83	5.30	4.0	5.5	34.1	1.36	1.88		
Bellies, D. S.	2.1	3.0	28.0	.50	.84	8.6	12.0	28.0	2.41	3.36		
Fat backs	3.2	4.5	16.0	.52	.72	4.6	6.4	18.0	.83	1.15		
Plates and jowls	2.9	4.2	19.4	.56	.81	3.1	4.2	19.4	.61	.87	3.5	4.8	19.4	.68	.90		
Raw leaf	2.3	3.2	19.2	.43	.61	2.2	3.1	19.2	.43	.60	2.2	3.1	19.2	.42	.60		
P. S. lard, rend. wt.	13.9	19.9	20.6	2.86	4.10	12.4	17.3	20.6	2.55	3.56	10.4	14.5	20.6	2.14	2.99		
Spareribs	1.6	2.3	35.8	.57	.82	1.6	2.3	30.5	.49	.70	1.6	2.2	24.5	.39	.54		
Regular trimmings	3.3	4.7	24.0	.79	1.12	3.1	4.2	24.0	.74	1.01	2.9	4.1	24.0	.70	.98		
Feet, tails, neckbones	2.0	2.9	16.4	.33	.48	2.0	2.8	16.4	.33	.46	2.0	2.8	16.4	.33	.46		
Offal and miscellaneous	1.08	1.54	1.08	1.52	1.08	1.51		
TOTAL YIELD AND VALUE	70.0	100.0	...	\$26.08	\$37.26	71.5	100.0	...	\$24.90	\$34.83	72.0	100.0	...	\$22.95	\$31.88		
		Per cwt. alive						Per cwt. alive						Per cwt. alive			
Cost of hogs			\$24.38			Per cwt. alive			\$24.13			Per cwt. alive			\$23.00		
Condemnation loss			.12			Per cwt. alive			.12			Per cwt. alive			.12		
Handling and overhead			.95			Per cwt. alive			.81			Per cwt. alive			.72		
TOTAL COST PER CWT			\$25.45			Per cwt. alive			\$25.06			Per cwt. alive			\$23.84		
TOTAL VALUE			26.08			Per cwt. alive			24.90			Per cwt. alive			22.95		
Cutting margin			+.63			Per cwt. alive			+.16			Per cwt. alive			+.89		
Margin last week			+ 1.19			Per cwt. alive			+ .51			Per cwt. alive			+ .05		

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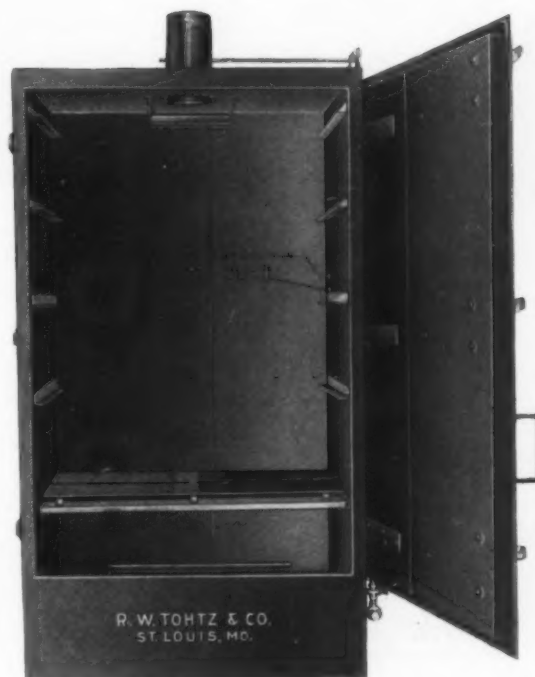
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OUR 67TH YEAR

"THE CASING HOUSE"

NEW YORK • CHICAGO • LONDON • BUENOS AIRES • AUSTRALIA • WELLINGTON

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

	Week ended Mar. 3, 1948 per lb.
Choice native steers—	
All weights	.44 @47
Good native steers—	
All weights	.42 @43
Commercial native steers—	
All weights	.39 @41
Utility, all weights	.36 @38
Forequarters, choice	.40 @42
Flank, choice	.42 @44
Cow, commercial	.37 @38
Cow, utility	.34 @36
Cow, canner and cutter	.31 1/2 @32 1/2

BEEF CUTS

Steer loin, choice	.73 @85
Steer loin, good	.62 @62
Steer loin, commercial	.50 @58
Steer round, choice	.45 @46
Steer round, good	.44 @45
Steer rib, choice	.63 @68
Steer rib, good	.45 @52
Steer rib, commercial	.42 @47
Steer sirloin, choice	.72 @80
Steer sirloin, commercial	.45 @48
Steer brisket, choice	.40 @42
Steer brisket, good	.41 @43
Steer chuck, choice	.41 @43
Steer back, choice	.46 @50
Steer back, good	.45 @49
Fore shanks	.27 @28
Hind shanks	.24 @25
Steer tenderloins	.40 @42
Steer plates	.25 @28

BEEF PRODUCTS

Brains	.9 1/2 @15
Hearts	.23 1/2 @25
Tongues, select, 3 lbs. & up, fresh or froz.	.28 @33
Tongues, house run, fresh or froz.	.23 @24
Tripe, cooked	.16 @17
Livers, selected	.40 @42
Kidneys	.19 @19 1/2
Cheek meat	.34 @35 1/2
Lips	.14 1/2 @15
Lungs	.11 @12
Melts	.11 @12

CALF—HIDE OFF

Choice, 225 lbs. down	.38 @41
Good, 225 lbs. down	.37 @39
Commercial	.31 @33
Utility	.29 @30

VEAL—HIDE OFF

Choice carcass	.44 @45
Good carcass	.40 @43
Commercial carcass	.34 @39
Utility	.26 @30

LAMBS

Choice lambs	.40 @41
Good lambs	.39 @40
Commercial lambs	.36 @38

MUTTON

Good	.24 @25
Commercial	.22 @23
Utility	.21 1/2 @22

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	.45 @47
Fancy skinned hams, 14/15 lbs., parchment paper	.50 @52
14/16 lbs., parchment paper	.52 @54
Fancy trim, brisket off, bacon, 8 lb. down, wrap	.54 @60
Square cut seedless bacon, 8 lb. down, wrap	.54 @56

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	.45 @51
Reg. pork loins, and, 12 lb.	.48 @50
Picnics, 4/8	.34 1/2 @35 1/2
Skinned shldrs., bone in	.37 @38
Spareribs, under 3 lbs.	.37 @39
Boston butts, 3/8 lbs.	.40 @42
Boneless butts, c.t.	.52 @52 1/2
Beef bones	.13 1/2 @14 1/2
Pigs' feet, front	.15 @15
Kidneys	.15 @16
Livers	.24 1/2 @25 1/2
Brains	.23 1/2 @24
Bone	.13 @13 1/2
Boneless lean in.	.14 @14 1/2

FANCY MEATS

Tongues, corned	.32
Veal breads, under 6 oz.	.70
6 to 12 oz.	.73
12 oz. up	.74
Beef kidneys	.22 @24
Lamb fries	.05 @70
Beef livers	.45 @50
Ox tails under 1/2 lb.	.10
Over 1/2 lb.	.23

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	.24 1/2 @25 1/2
Sp. lean pork trim, 85%	.40 @47
Ex. lean pork trim, 95%	.49 @50
Pork cheek meat	.34 @34 1/2
Pork tongues	.21 @21 1/2
Boneless bull meat	.43 @43 1/2
Boneless chucks	.43 @43 1/2
Shank meat	.43 @43 1/2
Beef trimmings	.39 @40
Dressed canners	.32 1/2 @33
Dressed cutter cows	.32 1/2 @33
Dressed bologna bulls	.35 1/2 @36

DRY SAUSAGE

Cervelat, ch. hog bungs	.55 @86
Thuringer	.50
Farmer	.70 @71
Holsteiner	.70 @71
B. C. Salami, new, con.	.50
Genoa style salami, ch.	.95
Pepperoni	.76
Mortadella, new condition	.40
Cappicola (cooked)	.83
Italian style hams	.50

DOMESTIC SAUSAGE

Pork sausage, hog casings	.48
Pork sausage, bulk	.46
Frankfurters, sheep casings	.46
Frankfurters, hog casings	.46
Bologna	.41
Bologna, artificial casings	.40 1/2
Smoked liver, hog bungs	.47
New Eng. lunch specialty	.04
Mixed luncheon spec., ch.	.39
Tongue and blood	.38
Blood sausage	.31
Souse	.31
Polish sausage, fresh	.52 1/2
Polish sausage, smoked	.54

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 in., 130 pack	.30 @35
Domestic rounds, over 1 1/2 in., 140 pack	.38 @40
Export rounds, wide, over 1 1/2 in.	.75 @80
Export rounds, medium, 1 1/2 to 1 1/2 in.	.40 @45
Export rounds, narrow, 1 1/2 in. under	.90 @1.05
No. 1 weasands, 24 in. up 14	.15 @15
No. 1 weasands, 22 in. up 12	.14 @14
No. 1 weasands	.10 @12
Middle sewing, 1 1/2 in.	.90 @1.05
Middles, select, wide, 2 1/2 in.	1.10 @1.15
Middles, select, extra, 2 1/2 in.	1.35 @1.40
Middles, select, extra, 2 1/2 in. & up	1.90 @1.95
Beef bungs, export No. 1	.14 @15
Beef bungs, domestic	.8 @12
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.13 @14
10-12 in. wide, flat	.8 1/2 @10 1/2
8-10 in. wide, flat	.5 1/2 @7 1/2

PORK CASINGS

Extra narrow, 29 mm. & dn.	3.05 @3.25
Narrow, mediums, 29 @32 mm.	3.15 @3.25
Medium, 32 @35 mm.	2.20 @2.30
Spe. medium, 35 @38 mm.	1.90 @2.00
Wide, 38 @43 mm.	1.80 @1.90
Export bungs, 34 in. cut	.37 @38
Large prime bungs, 34 in. cut	.28 @31
Medium prime bungs, 34 in. cut	.23 @24
Small prime bungs	.18 @22
Middles, per set	.40 @45

SEEDS AND HERBS

Ground	
Whole for Saus.	
Caraway Seed	.22 @23
Cominos seed	.33 @38
Mustard sd., fcy. yel.	.22
American	.23
Marjoram, Chilean	.16 @21
Oregano	.17 @21
Coriander, Morocco	.12 1/2
Natural No. 1	.55 @58
Marjoram, French	.55 @58
Sage, Dalmatian	.33 @34
No. 1	.33 @34

CURING MATERIALS

Nitrite of soda (Chgo. w/hse) in 425-lb. bbls., del.	\$8.75 @9.00
Salt peter, n. ton, f.o.b. N. Y.:	
Dbi. refined gran.	10.25
Small crystals	13.65
Medium crystals	14.65
Pure rfd., gran. nitrate of soda	4.75
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs. only, paper sacked f.o.b. Chgo.	Per ton
Granulated	\$18.60
Medium	23.20
Rock, bulk, 40 ton cars, Detroit	10.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.50 @5.55
Standard gran., f.o.b. refiners (2%)	7.55 @7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.16
Dextrose, per cwt., in paper bags, Chicago	6.81

SPICES

	Whole	Ground
(Basis Chgo., orig. bbls., bags, bales)		
Allspice, prime	.28 1/2 @80	83 @84
Resifted	.50 @51	34 @35
Chili powder		36 @45
Chili pepper	.33 1/2 @35	30 @40
Cloves, Zanzibar	.20 @21	24 @25
Ginger, Jam., unbl.	.23 @24	26 @28 1/2
Ginger, African	.18 @19	23 @25
Cochin	.30 @31	24 @25
Mace, fcy. Banda		
East Indies	1.77	
West Indies	1.75	
Mustard, flour, fcy.	.38	
No. 1	.26	
West India Nutmeg	80 @82	
Paprika, Spanish	50 @54	
Pepper, Cayenne	31 @35	
Red No. 1	30 @32	
Pepper, Packers	.46 @48	50 @52
Pepper, black	.46 @48	50 @52
Pepper, white	.67 1/2 @69	73 @75
Pepper, Black		
Malabar	.46 @47	49 @50
Black Lampong	.47 @48	50 @52

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Mar. 1	San Francisco Mar. 2	No. Portland Mar. 2
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$39.00 @40.00	\$39.00 @41.00	\$41.00 @43.00
500-600 lbs.	39.00 @40.00	39.00 @41.00	41.00 @43.00
Commercial:			
400-600 lbs.	37.00 @38.00	37.00 @39.00	39.00 @40.00
Utility:			
400-600 lbs.	35.00 @36.00	33.00 @35.00	36.00 @37.00
C.V.V.:			
Commercial, all wts.	34.00 @35.00	33.00 @35.00	36.00 @38.00
Cutter, all wts.	30.00 @31.00	29.00 @31.00	33.00 @34.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.		46.00 @48.00	48.00 @49.00
Good:			
80-130 lbs.		43.00 @45.00	48.00 @49.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
30-40 lbs.			39.00 @40.00
40-50 lbs.		39.00 @41.00	39.00 @40.00
Good:			
30-40 lbs.			39.00 @40.00
40-50 lbs.		29.00 @41.00	39.00 @40.00
Commercial, all wts.	35.00 @36.00	38.00 @39.00	37.00 @38.00
Utility, all wts.	34.00 @35.00	32.00 @38.00	34.00 @35.00
MUTTON (EWE):			
Good, 75 lbs. dn.	23.00 @25.00	18.00 @20.00	24.00 @25.00
Commercial, 70 lbs. dn.	23.00 @25.00	16.00 @18.00	22.00 @23.00
FRESH PORK CARCASSES: (Packer Style)			
(Shipper Style)			
80-100 lbs.	35.00 @37.00		
100-120 lbs.	35.00 @37.00		
120-137 lbs.	38.00 @39.50	35.00 @37.00	
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	53.00 @56.00	55.00 @57.00	56.00 @57.00
10-12 lbs.	53.00 @56.00	55.00 @57.00	56.00 @57.00
12-16 lbs.	52.00 @55.00		54.00 @55.00
PICNICS:			
4-8 lbs.	42.00 @44.00	40.00 @42.00	
PORK CUTS, NO. 1:			
HAM, Skinned:			
(Smoked)			
12-16 lbs.	53.00 @58.00	54.00 @56.00	56.00 @60.00
16-20 lbs.	51.00 @55.00	52.00 @54.00	
BACON, "Dry Cure" No. 1:			
6-8 lbs.	53.00 @58.00	62.00 @64.00	60.00 @64.00
8-10 lbs.	52.00 @57.00	60.00 @62.00	60.00 @64.00
10-12 lbs.	52.00 @57.00	58.00 @60.00	
LARD, Refined:			
Tierces	24.00 @25.00		26.00 @26.50
50 lb. cartons & cans	24.00 @24.50		
1 lb. cartons	23.50 @24.50		26.50 @26.75



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SYLVANIA CELLOPHANE • GLASSINE

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, MARCH 4, 1948

REGULAR HAMS		
Fresh or Frozen		S.P.
8-10	47n	47n
10-12	47n	47n
12-14	46½n	46½n
14-16	45½n	45½n

BOILING HAMS		
Fresh or Frozen		S.P.
16-18	41½n	41½n
18-20	37½n	37½n
20-22	36n	36n

SKINNED HAMS		
Fresh or Frozen		S.P.
10-12	49½	49½n
12-14	49	49n
14-16	48	48n
16-18	44	44n
18-20	40	40n
20-22	38½	38½n
22-24	38	38n
24-26	36½	36½n
26-30	36	36n
25-up, No. 2's	34½@35	

OTHER D.S. MEATS		
Fresh or Frozen		Cured
Regular plates	22n	22n
Clear plates	17n	17n
Square jowls	23½	23½n
Jowl butts	19@19½	18

PICNICS

Fresh or Frozen

4-6	35
6-8	34
8-10	31
10-12	29@29½
12-14	29@29½
8-up, No. 2's	29@29½

BELLIES

Fresh or Frozen

6-8	45
8-10	44
10-12	43
12-14	36
14-16	33½
16-18	33
18-20	32½

D.S. BELLIES

18-20	28
20-25	28
25-30	28
30-35	28
35-40	27
40-50	27

FAT BACKS

Green or Frozen

6-8	17n
8-10	17n
10-12	17n
12-14	19n
14-16	19n
16-18	21n
18-20	21n
20-25	21n

LARD FUTURES PRICES

MONDAY, March 1, 1948

Open	High	Low	Close
Mar. 22.00	22.27½	21.95	22.22a
Mar. 21.95	22.35	21.95	22.25a
July 22.15	22.42½	22.10	22.35a
Sept. 22.40	22.52½	22.17½	22.45

Sales: 17,440,000 lbs.

Open interest, at close Fri., Feb. 27th: Mar. 206, May 685, July 471, Sept. 209; at close Sat., Feb. 28th: Mar. 183, May 701, July 478, and Sept. 282 lots.

TUESDAY, March 2, 1948

Mar. 22.52½	22.55	22.25	22.35
May 22.40	22.62½	22.22½	22.32½
July 22.50	22.75	22.30	22.35
Sept. 22.70	22.85	22.40	22.40

Sales: 17,000,000 lbs.

Open interest, at close Mon., Mar. 1st: Mar. 145, May 694, July 478 and Sept. 293 lots.

WEDNESDAY, March 3, 1948

Mar. 21.90	22.30	21.85	22.12½
May 21.75	22.32½	21.70	22.10a
July 22.10	22.40	21.85	22.15a
Sept. 21.92½	22.45	21.92½	22.17½

Sales: 13,600,000 lbs.

Open interest, at close Tues., Mar. 2nd: Mar. 134, May 680, July 477 and Sept. 302 lots.

THURSDAY, March 4, 1948

Mar. 22.30	22.55	22.30	22.40
May 22.30	22.60	22.25	22.30b
July 22.35	22.65	22.27½	22.35a
Sept. 22.30	22.75	22.30	22.40a
Oct. 22.42½	22.45	22.37½	22.40b

Sales: 10,840,000 lbs.

Open interest, at close Wed., Mar. 3rd: Mar. 117, May 668, July 487 and Sept. 314 lots.

FRIDAY, March 5, 1948

Mar. 22.35	22.45	22.25	22.45b
May 22.35	22.50	22.22½	22.30
July 22.40	22.55	22.27½	22.35
Sept. 22.50	22.60	22.32½	22.37½
Oct. 22.55	22.60	22.47½	22.60

Sales: About 3,500,000 lbs.

Open interest at close Thurs., Mar. 4th: Mar., 108; May, 679; July, 499; Sept., 327 and Oct., 1 lots.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
P. S. Lard	P. S. Lard	P. S. Lard	Raw
Mar. 1	22.22½n	20.37½b	19.37½n
Mar. 2	22.35a	20.75b	19.75n
Mar. 3	22.12½n	20.75b	19.75n
Mar. 4	22.40a	20.50a	19.50n
Mar. 5	22.45n	20.75b	19.75n

FATS-OILS EXPORT

U. S. exports of the principal fats and oils and oil seeds (in terms of oil) totaled more than 700,000,000 lbs. in 1947, 4 per cent larger than a year earlier, and three times the quantity shipped during 1935-39. Increases over 1946 occurred in all classes except cooking fats, oleomargarine, edible tallow, and lard.

Commodity	1946	1947
Soybeans, bu.	2,906,000	1,683,000
Soybean oil:		
Refined, lbs.	72,583,000	38,450,000
Crude, lbs.	13,228,000	69,130,000
Cocoon oil:		
Refined, lbs.	935,000	5,691,000
Crude, lbs.	47,366,000	52,848,000
Cottonseed oil:		
Refined, lbs.	5,857,000	10,942,000
Crude, lbs.	244,000	901,000
Linseed oil, lbs.	1,625,000	7,721,000
Peanuts:		
Shelled, lbs.	61,043,000	211,010,000
Not shelled, lbs.	7,066,000	18,651,000
Cooking fats, lbs.	11,424,000	3,582,000
Lard, lbs.	430,682,000	354,184,000
Oleomargarine, lbs.	50,483,000	19,954,000
Tallow:		
Edible, lbs.	4,151,000	601,000
Inedible, lbs.	6,472,000	55,051,000

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$34.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	24.20
Kettle rend., tierces, f.o.b. Chgo.	24.75
Leaf, kettle, rend., tierces, f.o.b. Chgo.	24.25
Neutral, tierces, f.o.b. Chicago	22.25
Standard shortening, *N. & S. Hydrogenated	31.75
*Del'd.	

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	
March 2, 1948	
Choice, native, heavy.....	51 @ 54½
Choice, native, light.....	47 @ 53
Good.....	40½ @ 45
Comm. & cutter.....	32½ @ 34
Utility.....	34 @ 35½
Bot. bull.....	37 @ 38½

BEEF CUTS

City	
No. 1 ribs.....	68 @ 72
No. 2 ribs.....	58 @ 62
No. 1 loins.....	70 @ 80
No. 2 loins.....	60 @ 70
No. 1 hinds and ribs.....	56 @ 58
No. 2 hinds and ribs.....	50 @ 53
No. 3 hinds and ribs.....	45 @ 47
No. 1 rounds.....	47 @ 49
No. 2 rounds.....	43 @ 45
No. 1 chucks.....	40 @ 44
No. 2 chucks.....	39 @ 42
No. 3 chucks.....	40 @ 42
No. 1 briskets.....	38 @ 42
No. 2 briskets.....	24 @ 25
No. 2 flanks.....	54 @ 58
No. 1 top sirloins.....	54 @ 56
No. 2 top sirloins.....	54 @ 56
Rolls, reg. 4 @ 6 lbs. av.....	
Rolls, reg. 6 @ 8 lbs. av.....	

FRESH PORK CUTS

Western	
Butts, regular 3/8.....	43 @ 45
Shoulders, regular.....	38 @ 40
Pork loins, fresh 12 lbs. do.....	49 @ 50
Hams, regular, under 14 lbs.....	46 @ 50
Hams, skinned, fresh, under 14 lbs.....	52 @ 55
Picnics, fresh, bone in.....	36 @ 40
Pork trimmings, ex. lean.....	47 @ 49
Pork trimmings, regular.....	30 @ 32
Spareribs, medium.....	38 @ 40
Bellies, sq. cut, seedless, 8/12.....	52 @ 57

City

Boston butts, 3/8 lbs.....	45 @ 46
Shoulders, regular.....	39 @ 41
Pork loins, fr., 10/12 lbs.....	50 @ 51
Hams, regular, under 14 lbs.....	47 @ 51
Hams, sknd., under 14 lbs.....	52 @ 56
Picnics, bone in.....	38 @ 41
Pork trim, ex. lean.....	48 @ 50
Pork trim, regular.....	30 @ 34
Spareribs, medium.....	40 @ 41
Bellies, sq. cut, seedless, 8/12.....	52 @ 58

FANCY MEATS

Tenl breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers.....	35
Lamb fries.....	70
Outalls under ¼ lb.....	16
Outalls over ¼ lb.....	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, MARCH 3, 1948

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	\$40.00-47.00
600-700 lbs.....	46.00-47.00
700-800 lbs.....	46.00-48.00

Good:	
350-500 lbs.....	None
500-600 lbs.....	43.00-44.00
600-700 lbs.....	43.00-46.00
700-800 lbs.....	42.50-45.00

Commercial:	
350-600 lbs.....	40.00-42.00
600-700 lbs.....	40.00-42.00
Utility:	
350-600 lbs.....	None

COW:	
Commercial, all wts.....	35.00-37.00
Utility, all wts.....	34.50-35.50
Cutter, all wts.....	None
Canner, all wts.....	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.....	44.00-47.00
130-170 lbs.....	None
Good:	
30-80 lbs.....	35.00-38.00
80-130 lbs.....	38.00-42.00
130-170 lbs.....	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	35 @ 37½
137 to 153 lbs.....	35 @ 37½
154 to 171 lbs.....	35 @ 37½
172 to 188 lbs.....	35 @ 37½

LAMBS

Choice lambs.....	44 @ 46
Good lambs.....	42 @ 44
Commercial.....	38 @ 42
Utility.....	37 @ 39

MUTTON

Good.....	23 @ 25
Commercial.....	23 @ 25

VEAL—SKIN OFF

Choice carcass.....	44 @ 47
Good carcass.....	35 @ 42
Commercial carcass.....	30 @ 35
Utility.....	25 @ 28

BUTCHERS' FAT

Shop fat.....	8½
Breast fat.....	9½
Edible suet.....	10½
Inedible suet.....	10½

CANADIAN LIVESTOCK AND MEATS EXPORTS

Canadian exports of livestock and meats in January, compared with January 1947, are reported by the Dominion Department of Agriculture in the following table. Most of the exports went to Great Britain, but some went to other Empire countries and some of the livestock to the U. S.

	Jan., 1948	Jan., 1947
Cattle, No.	7,495	4,330
Calves, No.	1	21
Hogs, No.	404	465
Sheep, No.	368	412
Beef, Lbs.	11,252,900	9,520,400
Bacon, Lbs.	20,334,500	19,270,300
Pork, Lbs.	1,500,000	1,402,300
Mutton & Lamb, Lbs.	789,000	577,900
Canned Meats, Lbs.	9,544,063	23,644,995

Commercial:

50-80 lbs.....	30.00-34.00
80-130 lbs.....	32.00-35.00
130-170 lbs.....	None
Utility, all wts.....	25.00-28.00

FRESH LAMB AND MUTTON:

LAMB:

Choice:	
30-40 lbs.....	None
40-45 lbs.....	42.00-44.00
45-50 lbs.....	41.00-43.00
50-60 lbs.....	39.00-42.00

Good:	
30-40 lbs.....	None
40-45 lbs.....	41.00-43.00
45-50 lbs.....	40.00-42.00
50-60 lbs.....	38.00-40.00
Commercial, all wts.....	37.00-42.00
Utility, all wts.....	None

MUTTON (EWE): 70 lbs. Da:

Good.....	23.00-25.00
Commercial.....	23.00-25.00
Utility.....	None

FRESH PORK CUTS: Loins No. 1

(BLADELESS INCL.):	
8-10 lbs.....	50.00-52.00
10-12 lbs.....	50.00-52.00
12-16 lbs.....	46.00-48.00
16-20 lbs.....	40.00-44.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.....	39.00-41.00
Butts, Boston Style:	
4-8 lbs.....	43.00-45.00

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IN YOUR LARD OR SHORTENING DEPT.



With these two adjustable machines you can set up and close 35-40 lard or shortening cartons per minute, requiring only one operator for the two machines.

This PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up the cartons inexpensively and is used in progressive plants where packaging cost is a factor. Only one operator required.

For closing cartons automatically, this PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE is used to operate in co-ordination with the above machine. No operator is required since the cartons are conveyed to the machine.

Send us samples of the cartons you are interested in handling and we will gladly recommend equipment to meet your specific requirements.

PETERS MACHINERY CO.

4700 Ravenswood Ave.

Chicago 40, Ill.

SOLVAY *nitrite of soda*

SOLVAY SALES DIVISION
ALLIED CHEMICAL AND DYE CORPORATION
40 RECTOR STREET, NEW YORK 6, N. Y.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

The larger soapers raised their bids at midweek to the 20c level, basis fancy tallow and choice white grease, but were reported able to uncover only limited offerings in view of better bids for the best grades from other quarters.

Some business in the lower grades at the 20c basis was reported Thursday, but the better grades appeared to be closely held.

At a meeting early this week of USDA and trade representatives in Washington, first quarter estimates of lard production, excluding farm production, were lifted from 684,000,000 to 700,000,000 lbs. Inedible tallow and grease production estimates were lifted 10,000,000 lbs. to 480,000,000 lbs. for the first quarter and an equal amount to 450,000,000 lbs. for the second quarter.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant, were steady to mostly 1c higher than a week earlier. Thursday's quotations:

Edible 21c; fancy, 20@21c; choice, 19½@20½c; extra, 19¼@20¼c; special 19¼c; No. 1, 19c; No. 3, 18½c; No. 2, 17@17½c.

GREASES.—The market in greases was mostly about 1c higher than a week earlier. Grease quotations on Thursday were:

Choice white, 20c; A-white, 19½c; B-white, 19c; yellow, 18½c; house, 17½@18c; brown, 25 F.F.A., 17½c.

GREASE OILS.—Grease oil prices were ¼@2c down from the level of a week ago. No. 1 lard oil was quoted at 26¼c. Prime burning sold at 28¼. Acidless tallow oil was quoted at 25c.

NEATSFOOT OIL.—Quotations on neatsfoot oil were unchanged from a week earlier. Trading continued light. Neatsfoot stock was quoted at 26@27c in carload lots.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$40.00
Blood, dried 16% per unit of ammonia	8.00
Unground fish scrap, dried, 50% in 100-lb. bags	48.00
60% protein nominal f.o.b. Fish Factory, per unit	2.25
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	44.50
Fertilizer tankage, ground, 10% ammonia, 40% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	8.00

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80

Dry Rendered Tankage	
45/50% protein, unground, \$1.00 per unit of protein	

EASTERN FERTILIZER MARKET

New York, March 4, 1948

Trading continued slow in tankage, blood and cracklings, as most buyers remained out of the market. Last sales of cracklings were made at \$1.60 per unit f.o.b. New York, and some tankage sold at \$8.00 per unit f.o.b. eastern shipping point. There was very little demand for these materials from the fertilizer trade, as this trade still considers prices too high.

The fertilizer shipping season is under way and with better weather conditions, this material should move out rapidly.

1947 SOYBEAN OIL EXPORTS REACHED ALL-TIME HIGH

United States soybean exports reached an all-time high in 1947 when 118,500,000 lbs. (in terms of oil) were shipped, compared with 111,200,000 in 1946 and an average of 51,000,000 for 1937-39.

Actual oil shipments totaled 103,400,000 lbs. whereas bean exports came to

BY-PRODUCTS MARKETS

(Chicago, Thursday, March 4, 1948.)

Blood

	Unit
Unground, per unit ammonia	\$47.75

Digester Feed Tankage Material

Unground loose	\$8.50@8.60
Liquid stick, tank cars	3.50@4.00

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$97.00@106.00
55% meat scraps, bulk	106.70@110.00
50% feeding tankage, with bone, bulk	91.65@93.00
60% digester tankage, bulk	110.00@113.00
80% blood meal, bagged	100.00
65% BPL special steamed bone meal, bagged	91.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	7.50@8.00

Dry Rendered Tankage

	Per unit Protein
Cake	\$1.00@1.10
Expeller	1.00@1.10

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.10
Sinews and pizzles (green, salted)	1.10

	Per ton
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.30

Animal Hair

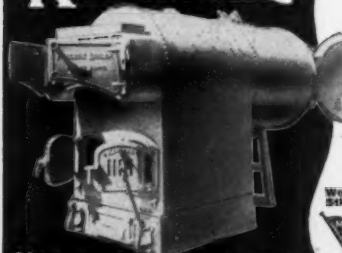
Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	70.00@75.00
Cattle switches	40.00
Winter processed, gray, lb.	11½@12
Summer processed, gray, lb.	7@7½

*F.O.B. shipping point, ax—asked n—nominal

only 1,700,000 bus. (15,100,000 lbs. in terms of oil). European countries received 78,000,000 lbs. of oil, of which France, Belgium, the Netherlands, Switzerland and Denmark were sent the largest quantities. North American countries purchased 20,300,000 lbs. of oil, of which 9,000,000 and 8,000,000 lbs. went to Cuba and Canada, respectively. Canada received most bean exports.

Extra STRENGTH for Heavy Duty

KEWANEE



KEWANEE BOILER CORPORATION
KEWANEE, ILLINOIS
Division of American Radiator & Standard Sanitary Corporation

• Extra stout stays and braces add further strength to the sturdy steel construction.

10 to 304 H.P.
100, 125, 150 lbs. W.P.

Has all the characteristics which make firebox boilers especially adapted for high pressure.

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For 6" scale with pipe diameter markings.

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WE BUY	Beef Pancreas	INDIVIDUALLY OR SOLID FROZEN
	Calf Pancreas	
	Hog Pancreas	
	Beef Pituitaries	
	Sheep Pituitaries	
	Hog Pituitaries	
	Cow Ovaries	
	Hog Ovaries	

All Other Animal Glands and Bile Offers Solicited

VEGETABLE OILS

Trading in vegetable oils during the week ruled generally slow with considerable difference between the price ideas of buyers and sellers, but while prices of soybean oil held unchanged, other oils worked $\frac{1}{2}$ @1c higher.

At the end of last week the Office of International Trade canceled special provisions governing export of soybean oil to countries shipping olive oil to this country. This action resulted from placing of olive oil under allocation by the International Emergency Food committee. The committee will establish quotas of olive oil for export to the United States and certain other countries.

As a result of a meeting of government officials and representatives of the

fats and oils industry in Washington early this week, a number of revisions of Department of Agriculture estimates on prospective production of fats and oils this year are expected. The trade anticipates a probable decline of 5 per cent or more in the acreage devoted to soybeans. The department's estimates of soybean oil production in the first three quarters of this year may be revised upward 30,000,000 lbs., trade sources indicated, because of differences in estimated and actual yield per bu.

Four days beginning March 8 have been set aside tentatively by the House committee on agriculture for public hearings on repeal or modification of present federal taxes on oleomargarine. About 16 bills have been introduced in the House calling for outright repeal, or various degrees of modification, of these taxes.

Exports of copra from the Netherlands Indies in January totaled 7,358 long tons, or slightly less than the 8,000 tons expected, according to preliminary reports. All of it went to the Netherlands.

SOYBEAN OIL.—A paid price of 21c, basis Decatur, was unchanged from the paid price Thursday of last week.

COCONUT OIL.—Thursday's price of 23c asked, Pacific Coast, was about 1c over the asked price a week ago.

CORN OIL.—At 22 $\frac{3}{4}$ @23c nominal this product was about 1c up from the nominal price a week ago.

PEANUT OIL.—Thursday's price of

23 $\frac{1}{2}$ c nominal, Southeast, was 1c up from nominal prices a week earlier.

COTTONSEED OIL.—Thursday's spot crude price of 23c bid and 24c asked across the Belt was $\frac{1}{2}$ @1c higher than the bid and asked price a week earlier. Quotations on the N. Y. futures market the first four days of the week were reported as follows:

MONDAY, MARCH 1, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	25.10	26.00	25.40	25.50	25.15
May	24.25	25.00	24.25	24.60	23.96
July	23.30	24.00	23.30	23.55	23.05
Sept.	21.40	22.35	21.75	22.05	21.35
Oct.	20.10	20.25	20.25	20.70	19.95
Dec.	18.50	18.50	18.00
Jan., '49 ..	18.50	18.50	18.00

Total sales: 212 contracts.

TUESDAY, MARCH 2, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	25.50	26.00	25.60	25.60	25.50
May	24.90	25.05	24.55	24.70	24.60
July	23.90	24.05	23.55	23.61	23.55
Sept.	22.25	22.40	21.95	22.00	22.05
Oct.	20.70	20.70	20.70	20.70	20.70
Dec.	18.50	18.50	18.50
Jan., '49 ..	18.50	18.50	18.50

Total sales: 163 contracts.

WEDNESDAY, MARCH 3, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	25.00	25.40	25.60
May	24.25	24.85	24.22	24.30	24.70
July	23.10	23.70	23.20	23.25	23.61
Sept.	21.75	22.10	21.65	21.65	22.00
Oct.	20.00	20.50	20.50	20.40	20.70
Dec.	18.00	18.00	18.50
Jan., '49 ..	18.00	18.00	18.50

Total sales: 96 contracts.

THURSDAY, MARCH 4, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	25.40	26.20	25.85	26.25	25.40
May	24.70	24.80	24.50	24.70	24.30
July	23.50	23.80	23.50	23.60	23.25
Sept.	21.75	22.00	21.95	21.95	21.65
Oct.	20.50	20.75	20.75	20.70	20.40
Dec.	18.50	18.95	18.95	18.25	18.00
Jan., '49 ..	18.50	18.25	18.00

Total sales: 82 contracts.

*Bid. †Nominal.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	—24ax
Valley	23b —24ax
Southeast	23b —24ax
Texas	23b —24ax
Soybean oil, in tanks, f.o.b. mills, Midwest	21pd
Corn oil, in tanks, f.o.b. mills	22 $\frac{3}{4}$ —23n
Coconut oil, Pacific Coast	23ax
Peanut oil, f.o.b. Southern points	23 $\frac{1}{2}$ n
Cottonseed foots	6n
Midwest and West Coast	6n
East	6n

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Water churned pastry	34

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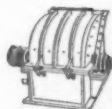
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The National Provisioner—March 6, 1948

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HIDES AND SKINS

Light scattered trade in packer hides, with irregular declines of $\frac{1}{2}c$ to $1c$, dating premiums considered—Exchange operators showing most buying interest—Trade too light to define values on most descriptions.

Chicago

PACKER HIDES.—Trading in packer hides so far this week has been very light and spotty, and too limited to clearly define values on most descriptions. A good part of the buying was accounted for by Exchange operators, with fractional premiums paid on earlier dating hides, depending upon their value for delivery on the Exchange. A good many tanners were attending the Fall Leather Show being held this week in New York, and tanner interest in hides appeared to be very limited.

Reported sales so far this week total only about 22,000 hides, with 9,400 more at the close of last week. The market has not shown much stability but the decline appears to have slowed up a bit. While there is no claim heard in any quarter that the market has grounded, there is a little feeling in some quarters that the grounding point is not far in the future.

The position of the hide futures market at the time had considerable bearing on prices paid for hides for Exchange

delivery. Native steers sold down $\frac{1}{2}c$, with some earlier dating later moving steady; limited trading was reported in butt brands at $\frac{1}{2}c$ off; Colorados sold down $\frac{1}{2}c$ late last week for current take-off, while sales this week varied from that level to $\frac{3}{4}c$ higher, depending upon dating of hides and seasonal differentials prevailing on hides for Exchange delivery. Heavy native cows sold down a cent for northern points; northern point light cows sold steady early in a small way, with $\frac{1}{2}c$ decline later shown; bids at a cent down for branded cows have been declined by packers generally but some quiet trading is credited that basis in at least one direction.

All-light native steers last sold at $24\frac{1}{2}c$, latter part of previous week; some quote $24@24\frac{1}{2}c$ nom. at present. Early this week, an outside packer sold 3,600 Feb., and a local packer 1,500 Jan.-Feb. mixed light and heavy native steers at $23c$; later the same day, another packer sold 1,300 Jan.-Feb. native steers at $23\frac{1}{2}c$, but buying interest quieted later.

Extreme light native steers last sold at $27\frac{1}{2}c$ in a small way, in combination with light cows previous week; some quote around $26\frac{1}{2}c$ nom. at present.

The only reported trading in butt branded steers was 600 Dec. butt brands late this week for Exchange purposes at $22\frac{1}{2}c$; current take-off reported offered that basis. At the close of last week, three packers moved a total of 7,400 current dating Colorados at $22c$, or $\frac{1}{2}c$ down from earlier nominal quotation; current take-off reported offered that basis. Sales of Colorados to Exchange operators early this week included 1,350 Jan.-Feb. at $22c$; 3,300 straight Jan. at $22\frac{1}{2}c$; 1,300 more Jan. at $22\frac{1}{2}c$; and 1,400 Dec. take-off at $22\frac{3}{4}c$. Heavy and light Texas steers are quoted nominally at $22\frac{1}{2}c$, and extreme light Texas steers around $24c$ nom., pending trading to establish values.

At late mid-week, one packer sold 1,500 St. Paul, and another packer 1,300 similar northern point heavy native

cows at $23\frac{1}{2}c$, or a cent under trading price previous week; River points are quoted around $23c$ nom.

One packer sold 2,000 St. Paul light cows at the close of last week at $25c$, steady price; 1,000 Omaha take-off sold this week also at $25c$; 1,100 Dec.-Jan. St. Paul light cows sold at $25\frac{1}{2}c$. Late this week, however, 2,500 St. Paul Feb.-Mar. light native cows sold at $24\frac{1}{2}c$, or $\frac{1}{2}c$ down, and extreme light average points are quoted nominally around $25\frac{1}{2}c$ pending trading.

Bids of $23c$, or a cent under last week, have been declined by packers on branded cows; however, limited business this basis is credited late this week from one quarter on hides grading equal to packer take-off. Light average southwestern point branded cows are quoted $\frac{1}{2}c$ higher in a nominal way.

Packer bulls have been inactive, with last trading in a fairly sizable way late previous week at $14\frac{1}{2}c$ for natives and $13\frac{1}{2}c$ for branded bulls, as previously reported.

Canadian packers moved a total of 43,000 hides at early mid-week. Sales included light cows at $22c$, heavy cows at $20\frac{1}{2}c$, branded cows $21c$, and native steers $21c$, for Jan. take-off, all sold f.o.b. shipping points. While the bulk of the hides were reported remaining in Canada, a few were reported as moving to the States. However, the addition of five per cent import duty and freight would bring prices about into line with the domestic market.

OUTSIDE SMALL PACKER.—Very little actual business is being reported in the small packer market, which is quoted in a nominal way in a range of $20@23c$, selected, trimmed, for native steers and cows, with brands a cent less, top for very light average stock.

PACIFIC COAST.—At the opening of the week, 10,000 small packer hides were reported moving in the Pacific Coast market at $19\frac{1}{2}c$ for cows and $18c$ for steers, flat, f.o.b. shipping points. These prices appeared to be a cent down from earlier nominal quotation on small packer stock, based on usual differential under larger killer sales earlier.

PACKER CALF AND KIPSKINS.—Packer calfskins have been quiet this week, the trading a couple weeks back having left most producers well sold up



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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Provisions prices at Chicago Friday closed mostly higher: Under 12 pork loins, 48@49; 10/14 green skinned hams, 49@49½; Boston butts, 39@40; 16/ down pork shoulders, 35½@37; under 3 spareribs, 36@37; 8/12 fat backs, 17; regular pork trimmings, 23@24; 18/20 DS bellies, 29c.

Cottonseed Oil

Cottonseed oil futures closed Friday at New York: Mar. 26.90b, 27.50ax; May 25.20; July 24.05; Sept. 22.35b, 22.50ax; Oct. 21.00b, 21.50ax; Dec. 19.00b, 20.25ax; Jan. ('49) 19.00n.

than \$4.00 being paid for Clips on the West Coast. No. 2's last sold at \$1.50, and No. 3's around \$1.15, but offerings scarce. Pickled skins are sluggish and quoted around \$12.00@13.00 per doz. for current packer production, top for better grade stock. On sales of wool pelts by some interior Iowa packers this week, buyer competition is reported to have been less keen than earlier; no details have been released but some quote the market around \$4.25@4.50 per cwt. liveweight basis.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Mar. 4, '48	Previous Week	Cor. week, 1947
Hvy. nat. str. 23	@23½	@23½	@23
Hvy. Tex. str.	@22½n	@23n	@21½
Hvy. butt			
brnd'd str.	@22½	@23n	@21½
Hvy. Colo. str.	@22	@22½n	@21
Ex-light Tex. str.	@24n	@25n	@23½
Brnd'd cows	@23b	@24	@23½
Hvy. nat. cows 23	@23½	@24½	@23½
Lt. nat. cows 24½	@25½	@26	@27
Nat. bulls	@14½	@14½	@18½
Brnd'd bulls	@13½	@13½	@17½
Calfskins, Nor. 55	@60n	@60	@70
Kips, Nor. nat.	@35	@35	@35
Kips, Nor. brnd.	@32½	@32½	@31
Slunks, reg.	@2.00	@2.00	@3.65
Slunks, hrls.	1.00@1.15	@1.00n	@1.20

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	20	@23	20	@23	19	@22
Brnd'd all wts.	19	@22	19	@22	18	@21
Nat. bulls	12	@13	12	@13	15½	@16
Brnd'd bulls	11	@12	11	@12	14½	@15
Calfskins	30	@35n	30	@35n	@55	
Kips, nat.	23	@24n	25	@25n	30	@32
Slunks, reg.		@2.00		@2.00	@3.25	
Slunks, hrls.		@1.00		@1.00	@1.10	

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	17	@18n	17	@18n	17	@18
Bulls	10	@11n	10	@11n	12	@13
Calfskins	26	@27n	26	@27n	32	@34
Kipskins	20	@21n	22	@23n	24	@26

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings	2.00@3.00	@3.00	2.00@2.15
Dry pelts	27	@28	28
Horsehides	8.50@9.00	8.50@9.25	7.50@8.75

N. Y. HIDE FUTURES

MONDAY, MARCH 1, 1948

	Open	High	Low	Close
Mar.	24.70	25.25	24.70	25.25
June	22.60	22.85	22.60	22.85
Sept.	20.90	21.05	20.90	21.50b
Dec.	19.55b	20.53	20.20	20.25b

Closing 27 to 83 higher, sales 117 lots.

TUESDAY, MARCH 2, 1948

	Open	High	Low	Close
Mar.	25.00b	25.00	24.75	24.75
June	23.00	23.16	22.58	22.45b
Sept.	21.00b	21.55	21.27	21.15n
Dec.	20.75	20.80	20.60	20.00n

Closing 25 to 50 lower; sales 157 lots.

WEDNESDAY, MARCH 3, 1948

	Open	High	Low	Close
Mar.	24.50b	24.57	24.40	24.57
June	22.40b	22.46	22.10	22.46
Sept.	21.00b	21.10	20.90	21.20b
Dec.	19.75b	19.95	19.95	20.05b

Closing 18 lower to 5 higher; sales 45 lots.

THURSDAY, MARCH 4, 1948

	Open	High	Low	Close
Mar.	24.64	25.05	24.40	24.30b
June	22.50b	22.90	22.50	22.55b
Sept.	21.15b	21.30	21.30	21.30b
Dec.	20.10b			20.05b

Closing 27 lower to 10 higher; sales 56 lots.

FRIDAY, MARCH 5, 1948

	Open	High	Low	Close
Mar.	24.25b	24.25	24.00	24.10b
June	22.60b	22.40	22.11	22.45
Sept.	21.30b	21.05	20.75	21.05b
Dec.	20.10b	19.80	19.70	19.90b

Closing 10 to 25 lower; sales 70 lots.

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LIVESTOCK MARKETS *Weekly Review*

Livestock Costs of Inspected Packers 13% Higher in January than Year Ago

FEDERALLY inspected packers paid out \$686,912,000 for livestock in the month of January, compared with \$609,243,000 in the same month of 1947, according to statistics compiled by the U. S. Department of Agriculture. The month's total was 13 per cent over a year ago and 67 per cent over the five-year January average. A break-down of the cost in terms of the different species of livestock is revealed in the following table:

	Jan. 1948	Jan. 1947
Cattle	\$272,544,000	\$223,203,000
Calves	27,336,000	21,148,000
Hogs	356,988,000	334,706,000
Sheep	30,044,000	30,006,000
Total	686,912,000	609,243,000

The January expenditures compare with December 1947 expenditures of \$253,921,000 for cattle, \$28,900,000 for calves, \$398,248,000 for hogs and \$28,615,000 for sheep and lambs—a total of \$709,685,000.

Expenditures for livestock in January covered purchase by federally inspected plants of 1,312,000 head of cattle, 586,000 calves, 5,223,000 hogs and 1,347,000 sheep and lambs. Total purchases of each species were lower than a year earlier, when animals bought were 1,403,000 cattle, 591,000 calves, 5,844,000 hogs and 1,542,000 sheep and lambs. Likewise, the numbers were smaller than in the preceding month of December, when 1,346,000 cattle, 673,000 calves, 6,254,000 hogs and 1,451,000 sheep and lambs were bought.

The average live weight of all cattle, calves and hogs bought in January was lower than a year earlier, but the average weight of steers alone and of sheep and lambs was higher. In the case of all cattle, the decline in the average was 4 lbs.—939.5 lbs. against 943.5 lbs. For steers the recorded increase was nearly

9 lbs.—941.9 against 932.1. The decline in calf weights was nearly 10 lbs.—192.2 lbs. compared with 202.1. The de-

SALABLE LIVESTOCK AT 12 MARKETS

U. S. Department of Agriculture report of February receipts of salable livestock at the seven leading markets with totals including five other markets:

	Feb. 1948	Feb. 1947
Chicago	130,286	173,512
Kansas City	69,530	107,008
Omaha	112,380	165,325
E. St. Louis	48,515	63,016
St. Joseph	35,186	46,398
Sioux City	77,242	114,410
So. St. Paul	65,749	79,901
*Totals	687,387	987,968

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	Feb. 1948	Feb. 1947
Chicago	3,139	5,055
Kansas City	1,589	4,037
Omaha	1,141	1,375
E. St. Louis	4,817	5,351
St. Joseph	1,246	1,301
Sioux City	378	466
So. St. Paul	14,329	15,870
*Totals	33,764	44,597

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	Feb. 1948	Feb. 1947
Chicago	150,021	134,802
Kansas City	34,842	26,672
Omaha	134,009	84,559
E. St. Louis	180,696	128,890
St. Joseph	72,953	31,053
Sioux City	161,189	147,457
So. St. Paul	155,198	120,380
*Totals	1,097,061	902,918

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	Feb. 1948	Feb. 1947
Chicago	17,029	20,836
Kansas City	10,441	33,185
Omaha	29,388	22,083
St. Joseph	11,018	14,592
Denver	32,537	26,348
Oklahoma City	742	1,351
So. St. Paul	13,083	10,605
*Totals	141,728	168,896

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

cline in average hog weights amounted to only 1 lb., dropping to 253.6, compared with 254.6 a year ago, and the advance for sheep and lambs was small at 97.0 lbs., compared with 96.4.

The average cost of livestock to packers in January was up from December and sharply higher than in January 1947. The following table makes comparisons:

	Jan. 1948	Dec. 1947	Jan. 1947
Average cost to packers: (dollars per 100 lbs.)			
Cattle	\$22.11	\$20.32	\$16.86
Steers	26.60	25.41	20.49
Calves	24.26	20.90	17.71
Hogs	26.95	26.29	22.50
Sheep and lambs	22.99	21.60	20.25

Dressing yields for the most part registered small declines from a year earlier in the January figures, although they showed some improvement over December. Comparisons are made on a percentage basis in the following table:

	Jan. 1948	Dec. 1947	Jan. 1947
Dressing yields: (per 100 lbs. live weight)			
Cattle	52.0	51.2	52.6
Calves	54.6	53.5	55.2
Hogs	75.9	75.9	76.6
Sheep and lambs	46.2	45.7	46.1
Lard per 100 pounds	14.2	13.5	14.5
Lard per animal	36.1	32.7	37.8

*Subtract 7.0 to obtain packers average.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during January as reported by the USDA:

	Jan. 1948	Dec. 1947	Jan. 1947
Cattle—			
Steers	41.4	39.0	45.5
Heifers	14.6	13.8	14.9
Cows	41.2	44.2	37.3
Cows and heifers	55.8	58.0	52.2
Bulls and stags	2.8	3.0	2.2
Canners and cutters	15.3	23.5	12.7
Hogs—			
Sows	8.8	9.2	7.8
Barrows and gilts	90.8	90.4	91.8
Stags and boars4	.4	.4
Sheep and lambs—			
Lambs and wrygs	89.9	87.5	90.5
Sheep	10.1	12.5	9.3

*Included in all cattle classifications.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, March 3, 1948, reported by the Production & Marketing Administration:

HOGE (Quotations based on hard hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:					
120-140 lbs.	\$18.50-22.00	\$19.00-22.50	\$19.50-23.00	\$20.00-23.50	\$20.50-24.00
140-160 lbs.	22.75-24.25	23.00-24.00	23.50-24.00	24.00-24.25	24.50-25.00
160-180 lbs.	24.00-24.25	23.50-24.00	23.50-24.25	23.75-24.25	23.50 only
180-200 lbs.	24.00-24.25	23.50-24.00	23.50-24.50	24.00-24.25	23.50 only
200-220 lbs.	23.75-24.25	23.00-24.00	23.25-24.50	24.00-24.25	23.50 only
220-240 lbs.	22.50-24.00	22.00-23.25	21.75-24.00	22.00-24.00	20.75-23.00
240-270 lbs.	21.75-22.75	20.75-22.50	20.50-22.25	20.50-22.25	19.25-21.00
270-300 lbs.	20.25-22.00	20.50-21.00	20.00-21.00	19.75-20.75	18.75-19.25
300-330 lbs.	19.75-21.00	20.00-20.75	19.50-20.50	19.25-20.25	18.25-18.75

Medium:					
100-120 lbs.	20.50-23.75	21.00-23.00	22.00-23.75	20.00-24.00	21.00-22.50

SOVS:

Good and Choice:					
270-300 lbs.	19.25 only	19.00-19.25	18.75-19.00	18.00-18.25	17.00-17.50
300-330 lbs.	19.25 only	19.00-19.25	18.75-19.00	18.00-18.25	17.00-17.50
330-360 lbs.	19.00-19.25	18.75-19.00	18.50-18.75	17.75-18.25	17.00-17.50
360-400 lbs.	18.75-19.00	18.50-19.00	18.50-18.75	17.50-18.00	17.00-17.50

Good:					
400-450 lbs.	18.50-19.00	18.25-18.50	18.25-18.50	17.50-17.75	17.00-17.50
450-500 lbs.	18.25-18.75	17.75-18.50	18.25-18.50	17.00-17.75	17.00-17.50

Medium:					
250-350 lbs.	17.00-18.75	16.00-18.00	18.00-18.50	16.75-17.75	16.50-16.75

PIGS (Slaughter):

Medium and Good:					
90-120 lbs.	14.50-19.00	17.00-20.00			

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	27.00-30.00	28.00-32.00	27.50-31.00	26.50-30.50	26.50-29.50
900-1100 lbs.	27.50-30.50	29.00-33.00	28.00-32.00	27.25-31.75	27.00-30.50
1100-1300 lbs.	27.50-30.50	28.50-33.00	28.00-32.00	27.00-31.75	27.00-30.50
1300-1500 lbs.	27.50-30.50	28.50-32.50	27.50-31.50	26.50-31.00	26.50-29.50

STEERS, Good:					
700-900 lbs.	25.00-27.00	25.00-29.00	25.00-27.50	24.75-26.75	24.50-27.00
900-1100 lbs.	25.00-27.50	25.50-29.00	25.25-28.00	24.75-27.25	24.50-27.00
1100-1300 lbs.	25.00-27.50	25.50-29.00	25.25-28.00	24.75-27.25	25.00-27.00
1300-1500 lbs.	25.00-27.50	25.50-28.50	25.00-27.50	24.75-27.00	24.50-26.50

STEERS, Medium:					
700-1100 lbs.	21.00-25.00	22.00-25.50	22.00-25.25	21.00-24.75	22.00-25.00
1100-1300 lbs.	22.00-25.00	23.00-25.50	22.50-25.25	23.00-24.75	22.00-25.00

STEERS, Common:					
700-1100 lbs.	19.00-21.00	20.00-23.00	18.50-22.50	18.50-22.25	18.50-22.00

HEIFERS, Choice:					
600-800 lbs.	26.50-28.50	26.50-28.00	26.50-28.50	26.25-28.50	26.00-28.50
800-1000 lbs.	26.50-28.50	27.00-29.00	26.75-29.00	26.50-29.25	26.00-28.50

HEIFERS, Good:					
600-800 lbs.	24.50-26.50	24.50-27.00	24.50-26.50	24.75-26.50	23.50-26.00
800-1000 lbs.	24.50-26.50	24.75-27.00	24.50-26.75	24.75-26.00	24.00-26.00

HEIFERS, Medium:					
500-900 lbs.	20.50-24.50	21.00-24.75	21.50-24.50	21.00-24.75	21.00-24.00

HEIFERS, Common:					
500-900 lbs.	17.00-20.50	19.00-21.00	17.50-21.50	18.00-21.00	17.50-21.00

COWS (All Weights):					
Good	21.00-22.50	21.50-23.00	21.00-23.00	21.00-23.00	20.00-22.50
Medium	18.50-21.00	19.25-21.50	18.75-21.00	19.00-21.00	19.00-20.00
Cut. & com.	16.50-18.50	16.75-19.25	15.75-18.75	16.25-19.00	16.00-19.00
Canners	14.50-16.50	15.00-16.75	14.00-15.75	15.00-16.25	15.00-16.00

BULLS (Yrds. Excl.), All Weights:					
Beef, good	22.00-22.50	22.50-23.50	22.00-22.50	21.50-22.50	20.50-22.00
Sausage, good	21.00-22.00	22.25-23.25	21.50-22.50	21.50-22.00	20.50-22.00
Sausage, medium	19.50-21.00	20.50-22.25	19.00-21.50	19.50-21.50	19.50-20.50
Sausage, cut. & com.	16.50-19.50	17.00-20.50	16.50-19.00	17.00-19.00	17.00-19.50

VEALERS (All Weights):					
Good & choice	24.00-29.00	25.00-28.00	24.00-29.00	23.00-26.00	25.00-30.00
Com. & med.	15.00-24.00	17.00-25.00	16.00-24.00	16.00-23.00	15.00-25.00
Cull, 75 lbs. up.	8.00-15.00	14.00-17.00	12.00-16.00	12.00-16.00	11.00-15.00

CALVES (500 lbs. down):					
Good & choice	22.00-25.00	21.00-24.00	23.00-26.00		20.00-25.00
Com. & med.	15.00-22.00	16.00-21.00	16.00-23.00		15.00-20.00
Cull	10.00-15.00	14.00-16.00	12.00-16.00		11.00-15.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):					
Good & choice	22.25-23.00	22.00-22.85	21.00-21.75	21.50-22.50	21.75-22.65
Med. & good	20.00-22.00	18.50-21.75	19.00-21.75	18.50-21.75	18.75-21.50
Common	16.00-19.50	15.50-18.00	16.00-18.75	14.50-18.25	15.25-18.50

YRLG. WETHERS:					
Good & choice					
Med. & good					

EWES:					
Good & choice	11.00-11.50	12.50-13.50	11.50-12.00	12.00-13.00	12.00-13.00
Com. & med.	10.00-11.00	10.50-12.50	9.00-11.25	9.00-12.00	9.50-11.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.
 *Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.
 *Quotations on woolled basis.



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SLAUGHTER REPORTS

Special reports to THE NATIONAL
PROVISIONER showing the number
of livestock slaughtered at 13 centers
for the week ended February 28, 1948.

	CATTLE		
	Week ended Feb. 28	Prev. week	Cor. 1947
Chicago†	21,401	16,185	24,841
Kansas City†	16,125	11,330	18,982
Omaha†	22,853	13,137	26,421
East St. Louis†	7,291	4,905	8,300
St. Joseph†	8,105	4,875	9,080
Sioux City†	10,436	7,702	12,472
Wichita†	2,022	1,742	3,973
New York & Jersey City†	5,652	6,071	10,274
Okla. City†	3,106	3,514	8,438
Cincinnati†	5,797	4,764	6,028
Denver†	6,199	7,609
St. Paul†	15,083	10,519	16,627
Milwaukee†	4,029	3,238	3,747
Total	121,900	94,481	156,801

	HOGS		
	Week ended Feb. 28	Prev. week	Cor. 1947
Chicago†	38,526	29,752	25,403
Kansas City†	10,241	7,784	14,568
Omaha†	40,382	37,782	147,545
East St. Louis†	30,474	31,090	46,436
St. Joseph†	18,829	19,589	15,491
Sioux City†	24,161	20,569	137,880
Wichita†	3,330	2,966	2,758
New York & Jersey City†	27,977	29,259	33,954
Okla. City†	7,484	7,880	9,398
Cincinnati†	18,953	17,205	15,985
Denver†	9,807	12,580
St. Paul†	33,527	26,524	21,983
Milwaukee†	4,353	3,664	4,443
Total	258,237	243,611	317,024

	SHEEP		
	Week ended Feb. 28	Prev. week	Cor. 1947
Chicago†	10,756	12,297	11,787
Kansas City†	12,743	15,261	119,114
Omaha†	18,215	21,705	122,887
East St. Louis†	4,887	3,889	3,711
St. Joseph†	13,600	16,115	12,800
Sioux City†	7,980	8,386	113,359
Wichita†	3,246	4,577	2,155
New York & Jersey City†	32,824	37,853	42,351
Okla. City†	609	2,072	1,974
Cincinnati†	605	537	664
Denver†	14,239	10,718
St. Paul†	7,064	5,712	6,136
Milwaukee†	820	295	1,159
Total	113,358	142,958	148,815

*Cattle and calves.
†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at the
Baltimore, Md., market on
March 2, 1948:

CATTLE		
Cows, good	\$21.00@22.50
Cows, com. & med.	18.50@21.00
Cows, cut. & can.	14.50@18.00
Bulls, sausage, good	23.00@24.50
Bulls, sausage, med. & com.	20.00@23.00
CALVES:		
Vealers, gd. & choice	\$26.00@30.00
Vealers, med. to go	25.00@26.00
Com. to med.	13.00@25.00
Cull to com.	10.00@12.00
HOGS:		
Gd. & ch.	\$25.50@25.75
LAMBS:		
Gd. & ch.	\$25.00

NEW YORK RECEIPTS

Receipts of salable live
stock at Jersey City and 41st
st., New York market for
week ended February 28,
1948:

	Cattle	Calves	Hogs*	Sheep
Salable	738	2,044	523	467
Total (incl. directs)	4,641	8,029	17,049	25,073
Previous week:				
Salable	471	1,582	333	244
Total (incl. directs)	3,577	5,135	17,019	21,757

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production &
Marketing Administration.)

Des Moines, Ia., March 4.
—At the ten concentration
yards and 11 packing plants
in Iowa and Minnesota for
the first four days this week
prices were a little uneven
but largely steady to 25¢
higher. The Thursday mar-
ket was moderately active.
Quotations Thursday ranged
as follows:

Hogs, good to choice:	
140-180 lb.	\$18.50@22.50
180-240 lb.	22.00@25.50
240-330 lb.	19.50@22.50
330-360 lb.	18.50@20.75

Sows:	
270-330 lb.	\$17.00@18.25
400-550 lb.	15.50@17.50

Receipts of hogs at Corn
Belt markets for the week
ended March 4 were:

	This week	Same day last wk.
Feb. 27	30,000	38,500
Feb. 28	40,000	22,800
Mar. 1	40,000	22,500
Mar. 3	40,000	40,000
Mar. 4	45,000	46,800
Mar. 4	45,000	46,800

LIVESTOCK RECEIPTS AT MAJOR MARKETS

Receipts at major livestock
markets during the week
ended February 28 were as
follows:

AT 20 MARKETS,
WEEK

ENDED:	Cattle	Hogs	Sheep
Feb. 28	215,000	421,000	187,000
Feb. 21	159,000	387,000	183,000
1947	269,000	373,000	226,000
1946	272,000	438,000	369,000
1945	267,000	316,000	256,000

AT 11 MARKETS, Hogs

	Hogs
Feb. 28	345,000
Feb. 21	315,000
1947	287,000
1946	356,000
1945	262,000

AT 7 MARKETS, WEEK

ENDED:	Cattle	Hogs	Sheep
Feb. 28	155,000	303,000	106,000
Feb. 21	165,000	274,000	113,000
1947	192,000	241,000	131,000
1946	196,000	311,000	244,000
1945	198,000	223,000	180,000

CANADIAN KILL

Inspected slaughter in Can-
ada for week ended February
21 as reported by the Domini-
on Department of Agricul-
ture:

CATTLE		
Week Ended	Feb. 21	Same Week Last Year
Western Canada	13,593	14,746
Eastern Canada	10,662	11,455
Total	24,255	26,201
HOGS		
Western Canada	35,258	42,153
Eastern Canada	65,060	50,821
Total	100,318	92,974
SHEEP		
Western Canada	5,035	9,561
Eastern Canada	5,164	8,453
Total	10,199	18,014

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 28, 1948, as reported to THE NATIONAL PROVIDER:

CHICAGO

Armour, 6,012 hogs; Swift, 862 hogs; Wilson, 3,192 hogs; Agar, 6,131 hogs; Shippers, 6,844 hogs; Others, 2,329 hogs.
Totals: 21,401 cattle; 2,836 calves; 45,370 hogs; 10,756 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,984	322	3,016	1,252
Cudahy	1,952	346	1,540	2,314
Swift	2,975	633	1,970	4,979
Wilson	2,353	273	1,213	3,000
Central	244
C.S.P.	751
Others	3,288	4	2,502	1,189
Totals	14,547	1,578	10,241	12,743

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,917	11,920	6,836
Cudahy	4,648	5,925	4,679
Swift	5,679	8,376	9,836
Wilson	2,680	3,835	...
Others	10,576

Cattle and calves: Eagle, 38; Groves, 187; Hoffman, 100; Roth, 447; Roth, 238; Kingan, 1,440; Merchants, 42.
Totals: 22,390 cattle and calves, 49,632 hogs and 21,351 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,313	976	10,280	1,817
Swift	3,593	1,903	9,890	2,085
Hunter	1,385	...	5,341	85
Beil	1,014	...
Laclede	1,515	...
Sieff	1,410	...
Others	3,037	351	4,332	145
Shippers	1,552	1,621	14,795	244
Totals	11,880	4,851	49,601	5,276

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,055	605	7,849	8,430
Armour	2,119	239	7,182	2,704
Others	3,670	311	3,502	425
Totals	8,844	1,155	18,593	11,550

Does not include 167 cattle, 3,090 hogs and 2,475 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,837	28	11,705	2,631
Armour	3,232	30	10,825	3,308
Swift	3,497	54	6,010	2,041
Others	350
Shippers	14,142	22	17,908	2,720
Totals	25,058	134	46,478	10,700

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	794	323	2,598	3,246
Guggenheim	242
Iman	57	...	36	...
Oertag	88	...	628	...
Sandower	18	...	68	...
Kreel	500
Others	330	...	309	70
Totals	2,029	323	3,639	3,316

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,012	94	915	469
Wilson	1,099	246	773	140
Others	137	4	438	...
Totals	2,248	344	2,126	609

Does not include 331 cattle, 183 calves and 5,358 hogs bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	452
Kahn's
Lacey	532	...
Meyer
Schlichter	222	88	...	67
Schroth	140	6	2,494	...
National	288
Others	2,329	889	9,418	83
Totals	2,979	983	12,444	602

Does not include 1,316 cattle and 1,774 hogs bought direct. Market shipments were 438 calves and 1,397 hogs.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,245	3,988	11,336	2,769
Bartusch	601
Cudahy	909	2,302	...	905
Rifkin	802	36
Superior	1,900
Swift	5,617	5,411	22,191	3,390
Others	1,614	2,638	9,977	4,834
Totals	16,097	14,375	43,504	11,898

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	491	465	813	1,230
Swift	574	439	1,166	1,781
Blue
Bonnet	191	2	681	...
City	421	3	332	...
Rosenthal	35	5	...	346
Totals	1,712	914	3,012	3,357

TOTAL PACKER PURCHASES

	Week ended Feb. 28*	Prev. week	Cor. week
Cattle	129,785	101,910	103,454
Hogs	275,640	240,378	212,167
Sheep	92,165	117,546	125,002

*Does not include Denver.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 26...	3,925	552	8,924	4,366
Feb. 27...	1,546	435	18,079	1,284
Feb. 28...	379	25	5,155	205
Mar. 1...	13,165	920	7,818	5,338
Mar. 2...	7,984	900	14,343	3,581
Mar. 3...	9,150	299	18,102	4,189
Mar. 4...	5,500	600	9,000	4,500
Wk. so far...	35,799	2,419	49,291	17,618
Wk. ago...	35,250	3,311	42,447	15,970
1947...	44,159	4,583	41,062	15,308
1946...	40,155	2,708	39,525	38,038

*Including 475 cattle, 443 calves, 18,626 hogs and 924 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 26...	2,010	25	60	1,717
Feb. 27...	905	40	2,812	1,410
Feb. 28...	152	...	182	...
Mar. 1...	3,831	...	247	1,761
Mar. 2...	2,575	...	700	1,569
Mar. 3...	3,774	71	961	2,235
Mar. 4...	2,500	25	500	2,000
Wk. so far...	12,680	173	2,668	7,565
Wk. ago...	13,530	226	3,850	6,933
1947...	16,243	241	2,918	4,404
1946...	23,775	1,075	5,375	8,423

FEBRUARY RECEIPTS

	1948	1947
Cattle	131,867	179,023
Calves	13,750	20,059
Hogs	240,798	239,450
Sheep	82,963	91,180

FEBRUARY SHIPMENTS

	1948	1947
Cattle	47,841	66,632
Hogs	22,936	22,647
Sheep	25,350	38,905

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, March 4, 1948:

	Week ended Mar. 4	Prev. week
Packers' purch.	35,064	32,911
Shippers' purch.	5,662	6,269
Total	40,726	39,180

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets for the week ending February 26:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,290	1,600	1,400	600
No. Portland	1,525	340	850	300
San Francisco	775	80	600	1,825

SOUTHERN KILL

	Jan., 1948	Jan., 1947
Cattle	60,674	52,151
Calves	30,125	23,131
Hogs	269,345	175,051
Sheep	46	51

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Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

We Ship
Straight and Mixed Cars of

SUCHER'S

"Victory Brand"
Pork Products
and Provisions



the SUCHER
packing co.

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:	Carcasses	Week ending Feb. 28, 1948.	4,159
Week ending Feb. 28, 1948.	10,986	Week previous	23,138
Week previous	9,855	Same week year ago	28,313
Same week year ago	11,102	PORK CURED AND SMOKED:	
COW:		Week ending Feb. 28, 1948.	1,114,751
Week ending Feb. 28, 1948.	2,659	Week previous	904,078
Week previous	3,680	Same week year ago	1,327,794
Same week year ago	3,884	LARD AND PORK FATS:	
BULL:		Week ending Feb. 28, 1948.	120,863
Week ending Feb. 28, 1948.	530	Week previous	124,588
Week previous	1,112	Same week year ago	221,951
Same week year ago	147	LOCAL SLAUGHTER	
VEAL:		STEERS:	Head
Week ending Feb. 28, 1948.	13,076	Week ending Feb. 28, 1948.	4,035
Week previous	12,906	Week previous	4,221
Same week year ago	15,261	Same week year ago	6,811
LAMB:		COWS:	
Week ending Feb. 28, 1948.	45,462	Week ending Feb. 28, 1948.	1,209
Week previous	59,756	Week previous	1,248
Same week year ago	50,364	Same week year ago	2,650
MUTTON:		BILLS:	
Week ending Feb. 28, 1948.	2,163	Week ending Feb. 28, 1948.	408
Week previous	793	Week previous	692
Same week year ago	2,636	Same week year ago	908
HOG AND PIG:		CALVES:	
Week ending Feb. 28, 1948.	3,217	Week ending Feb. 28, 1948.	8,748
Week previous	2,761	Week previous	7,975
Same week year ago	3,202	Same week year ago	11,098
PORK CUTS:		HOGS:	
Week ending Feb. 28, 1948.	2,453,843	Week ending Feb. 28, 1948.	27,977
Week previous	1,858,874	Week previous	29,259
Same week year ago	2,579,427	Same week year ago	33,954
BEEF CUTS:		SHEEP:	
Week ending Feb. 28, 1948.	165,068	Week ending Feb. 28, 1948.	32,824
Week previous	158,746	Week previous	37,853
Same week year ago	347,777	Same week year ago	42,351
VEAL AND CALF:		Country dressed product at New York totaled 8,607 veal, 2 hogs and 78 lambs in addition to that shown above. Previous week 7,370 veal, 5 hogs and 134 lambs. Same week 1947: 10,568 veal, 7 hogs and 126 lambs. †incomplete.	
Week ending Feb. 28, 1948.	1,130		
Week previous	3,316		
Same week year ago	6,212		
LAMB AND MUTTON:			
Week ending Feb. 28, 1948.	4,597		
Week previous	3,320		
Same week year ago	125,944		

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended February 28, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City...	5,652	8,478	27,977	32,824
Baltimore, Philadelphia	4,995	1,616	17,918	1,616
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	12,690	4,743	49,895	6,531
Chicago, Elburn	23,749	10,771	65,431	13,940
St. Paul-Wis. Group	22,677	37,180	84,014	10,346
St. Louis Area	12,713	6,473	68,490	8,632
St. Paul, Minn.	18,921	839	25,087	4,634
Omaha	18,921	839	48,065	15,340
Kansas City	13,320	3,113	34,977	15,340
Iowa and So. Minn.	16,700	6,581	162,315	31,278
SOUTHEAST				
SOUTH CENTRAL WEST	4,486	2,885	20,910	
ROCKY MOUNTAIN	15,300	3,345	48,516	22,122
PACIFIC	7,575	406	11,133	13,260
Grand total	184,478	91,492	680,517	217,678
Total week earlier	167,852	86,034	707,670	248,673
Total same week 1947	237,443	106,343	711,522	288,632

†Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. †Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. †Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. †Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. †Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. †Includes Denver, Colo., Ogden and Salt Lake City, Utah. †Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during January, 1948—Cattle 77.4, calves 71.2, hogs 77.5, sheep and lambs 84.5.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located in Georgia, Alabama and Florida:

	Cattle	Calves	Hogs
Week ended Feb. 27.	1,724	739	12,336
Week previous	2,514	739	5,491
Cor. week last year	1,572	526	11,580

CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 53

POSITION WANTED

Attention! Medium or Large Packer
I offer you 15 years' practical actual experience—plant operations, labor relations, personnel work. Excellent record, young, aggressive, ability to get things done, college trained. Desire association labor relations personnel work or executive assistant top management. W-505, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED PROCESS MAN in domestic and items of dry sausage, desires job, preferably in South. 18 years' practical experience, 10 years as foreman. Can work help or with help. Also 6 years blending and selling spices and cures. References. Wire or write W-506, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Hotel supply house, manager or assistant, 15 years' experience in purchasing, administration, personnel; merchandising, government control. Capable and willing. Under 45 years of age. Finest references. Available soon. South or southwest preferred. W-481, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Top notch general manager with good eastern connections, 22 years' experience, all operations. No job too tough. Guaranteed money maker and producer. Willing to invest in right organization. Prefer midwest, southwest or California. W-497, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Hotel Supply Manager

Connection wanted by top-notch meat executive, specialist in hotel and restaurant supply field, with record of successful management nationally known companies. Write W-430, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER: Have had long practical experience in all killing operations, manufacturing, buying and selling. Can take full charge. Excellent references. Available for prompt change. Prefer eastern connection. W-507, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SUPERINTENDENT presently employed desires position. Age 30 years, 12 years' experience in slaughtering, cutting, sausage, by-products, canning, chemical control, cost control, up-to-date with latest techniques. Address W-510, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED working sausage foreman desires position. Can assume full charge, manufacturing, curing and smoking. Fourteen years' experience in medium plant. Excellent references. W-508, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT FOREMAN: On sausage and smoked meats wants job in east. W-511, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

POSITION WANTED

EXPERT SAUSAGE MAKER: Broad experience on specialties, loaf foods, curing and smoking hams, bacon, etc. now available. W-509, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Manufacturer's Representative

A new distribution policy of ALUMI-LUG, the sanitary aluminum delivery container, allows us to negotiate with several additional men to represent us as direct manufacturer's representatives in various meat packing and wholesale distribution centers. If you are the aggressive and resourceful type, well known and with a following among the packers and wholesalers in your home territory, we want to hear from you. Please give full details; replies will be treated in the strictest confidence. J. M. GORDON COMPANY, 756 South Broadway, Los Angeles 14, California.

A Real Opportunity For a General Manager

We are looking for one of the topnotch General Managers in the meat packing business, a man thoroughly capable in every phase of operating a large packing house located in Ohio. Such a man has the opportunity to buy into a progressive, going concern if he so desires. At the same time, he will make a very good salary, plus a liberal share of annual profits. This is not an every day proposition. If you're qualified, wire Box W-282, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill. today.

SALESMEN: To call on meat packers, sausage kitchens to sell full line of seasonings, cures, emulsifiers, specialties. Two established territories now open. Those qualified must have experience selling seasonings. Salary, expense, and bonus. W-512, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED sausage smoker and cooker. Good pay, and a chance to share in the profits. Must be a proven man, honest, industrious, and must have good references. W-488, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALES AGENT—SEASONINGS

Long established reliable manufacturer of prepared sausage seasonings, has openings in three desirable territories, including New York. Liberal commission.

Only individuals, or firms, with following in trade and covering territory regularly, will be considered.

Write giving full details to box W-512, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CASING MAN

Experienced hog and beef casing man to take charge of processing, grading and selecting. Capable of producing quality merchandise and maintaining uniformity. Good opportunity for right man. Give complete history, with references as to past employment, in first application. W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Foreman Dry Rendering Edible and Inedible Animal Feeds and Hide Curing
Applicant must be practical and understand the business. Medium size Ohio packer. Good salary, liberal share of the profits, good working conditions. Reply is confidential. Give full information regarding experience, age, family status, etc. W-459, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER

Ohio medium sized plant needs immediately a qualified sausage maker, experienced in quantity and quality production. We are interested only in an expert. Wire Box W-385, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER WANTED

Experienced manager to operate rendering plant in Illinois, outside of Chicago, handling butcher shop and packing house bones, fats, offal. Give experience, age, etc. Address W-442, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

—CLASSIFIED ADVERTISING—

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or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

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Packing House Equipment

Sausage Making Equipment

Refrigerating Machinery

SEND US YOUR INQUIRIES

WE BUY AND SELL

ONE ITEM OR A WHOLE PLANT

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.
CHICAGO 5300

For Immediate Delivery from Stock

600# Boss Meat Mixer with 10 HP motor
Silent Cutter Boss 36" Bowl with 20 HP motor
Silent Cutter Buffalo 43A & other sizes
Rotary Cutter with 21-20" Round Blades
Bacon Slicers; Hottmann Mixers; Stuffers; Tanks;
Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

Meat Packers—Attention

FOR SALE: 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #266 Meat Grinder, belt driven; 3-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 50, 40, 60 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 100 gallon; 2-Allbright-Nell 4x3' Lard Boiler; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York City, N. Y.

FOR SALE: 1, Maple, Style J packinghouse block, 8x18x36 (never uncrated) \$690.00. Asman Packing Co., Marysville, Ohio.

FOR SALE: Two No. 4 Griffith motor driven pickle pumps. Used, but in good condition. FS-520, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

FOR SALE: Completely equipped meat packing house and sales room, including building with railroad siding, freezers, refrigerators, and complete equipment. Located in thriving Pennsylvania community. Complete details furnished on receipt of evidence of financial responsibility. FS-500, THE NATIONAL PROVISIONER, 407 S. DEARBORN ST., Chicago 5, Ill.

HATTIESBURG, MISS.: Dixie Packing Company, brand new equipment, slaughtering, processing and rendering. Refrigerating and storage. Plant ready to operate. Located just outside city, adjacent large stockyard. Plenty of cattle and hogs available. 57 acres land, good well, etc. Price \$42,000. Terms: Marcus London, Realtor, exclusive agent. Phone 166, Hattiesburg, Miss.

FOR SALE: Packing house on main highway 30 miles west of Detroit on 13 1/2 acres. Doing \$1-2,000,000 annually. Capacity 500 hogs, 200 cattle and 15,000 pounds of sausage weekly. Good reason for selling. FS-445, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT CANNING plant for sale. Fully equipped. Ideal for any meat or poultry items. Plant now operating. Located in Chicago. Early occupancy. FS-480, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE or LEASE: Small well established packing plant in western Michigan. Modern equipment for slaughtering and processing. Complete details furnished on request. FS-492, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Foreman, Curing and Smoked Meats Department

Medium sized plant in Indiana. Good salary and working conditions. Give the following information: Experience, family status, age, etc. Write Box No. W-513, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER WANTED

Alert, aggressive and well experienced manager wanted for mid-south packing plant with capacity of 1000 hogs and 300 cattle weekly. Give age, experience and references. Address: W-518, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent for a medium sized packing plant in the Pittsburgh, Penn. area, who is thoroughly experienced in the following departments: Slaughtering, cutting, sausage manufacturing, curing, edible and inedible rendering and casings. Write W-517, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: An experienced sausage man capable of running sausage department that puts out top quality merchandise. Must have references. Will pay good wages and commission. W-514, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Office manager who understands wholesale and retail meat packing operations. Near Detroit, Michigan. Write full details regarding qualifications to W-519, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN

Beef plant in Chicago seeks foreman for slaughtering operations. State age and previous experience. W-515, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Wanted: Assistant SALES MANAGER to head beef and veal sales department. Must be an excellent organizer and provide outstanding references. Wire Box W-382, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

MEATS AND PROVISIONS

Distributing plant, established 6 years, only one on west coast of Florida, catering exclusively to eating places. Modern in all details. Information at Allied Business Exchange of Florida, 113 E. Lafayette St., Room 23, Tampa, Florida.

RENDERING PLANT

Brand new, latest equipment. Established bone and offal business, low labor costs. A money maker in the southwest. FS-523, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE

New government inspected slaughtering and boning plant, 80 miles from New York city. Located in large Pennsylvania city, doing one million annually. Capacity 400 cattle or 1200 calves, and 100,000 lbs. boneless meat weekly. Plenty of local cattle, cheap labor. Railroad siding available. Must be sold due to owner's illness. FS-516, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

BUSINESS OPPORTUNITIES

CATTLESWITCHES WANTED: Please write or call KAISER-REISMAN CORP., 280 Java Street, Brooklyn 22, N. Y. Phone EVERgreen 9-5853.

VERNMENT meat processor in south seeks custom slaughtering arrangement with northern concern. W-521, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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407 SO. DEARBORN ST., CHICAGO 5, ILL.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Rendering & Lard

- 2-EXPELLERS: Anderson, Super Duo, twin motors, 40 and 30 HP, all accessories, one magnetic separator and motor generator set for the pair, practically new, installed 1947, each.....\$11,250.00
- 2-EXPELLERS: Anderson Duo, each with 40 HP motor, magnetic separator, motor generator, drag elevator, tempering apparatus, installed 1947, practically new, each.....9,000.00
- 1-HYDRAULIC PRESS: Anco 300-ton, used one week.....3,100.00
- 2-HYDRAULIC PRESSES: NEW, Globe, 500-ton, complete with pump, lubricator, governor, all gauges and fittings, each.....7,000.00
- 1-HYDRAULIC PRESS: NEW, Dupps, 150-ton, complete with pump and all fittings.....3,125.00
- 1-HYDRAULIC PRESS: Dupps, 150-ton, complete with pump, guar. cond.....1,850.00
- 1-EXTRAIL WASHIER: NEW, Dupps, 30"x160", with motor and starter.....1,700.00
- 1-TRANSPORTER: NEW, Yeomans #20, ASME, with Yeomans Air Compressor and all necessary fittings and controls.....4,100.00
- 1-JET STEAM CONDENSER: NEW, Globe, high vacuum, non-barometric leg.....1,450.00
- 1-LARD UNIT: consists of 250 gal. S.J. Kettle, chain drive, with agitator; Lard Cooler with agitator, complete with 1 HP motor and pump.....750.00
- 1-COOKER: Anco, 4x10, with 25 HP motor and starter, exc. cond.....2,650.00
- 1-COOKER: Anco Laabs, 4x10, 10HP motor, new shell, shaft and bearings.....2,200.00
- 1-CRACKLING PAN: 30"x7'6"x5'6", coils with screen.....300.00
- 1-HOG: NEW, Diamond #35, with 40 HP motor and starter, shock absorber base.....3,850.00
- 2-COOKERS: NEW, 5x12, dry rendering, with 30 HP motors and starters, each.....6,250.00
- 1-HAMMERMILL: NEW, W.W., with sacking collector and screens, requires 75 HP motor.....975.00

Smokehouse & Sausage

- 1-MIXER: Buffalo #4, less 10 HP motor, cond.....\$1,250.00
- 1-MIXER: Globe #373A, 700#., with 7 1/2 HP motor, exc. cond.....900.00
- 1-STUFFER: Globe #275, 500#., with stuffing cocks, exc. cond.....1,000.00
- 1-SAUSAGE STUFFER: Mech. Mfg., #21 valve.....400.00
- 1-LOAF STUFFER: Mepaco, stainless, little used.....485.00
- 17-BACON CURING BOXES: 600#., no lids, exc. cond., eq.....15.00
- 1-BACON SLICER: U. S. 150-B, factory re-conditioned and guaranteed.....850.00
- 1-BACON SLICER: U. S. 150-B, with shingling device.....625.00
- 1-BACON SLICER: U. S. Heavy duty.....2,200.00
- 1-SILENT CUTTER: Buffalo #43-T, re-conditioned, guar.....1,100.00
- 1-SKINNER: Townsend, needs some repair.....525.00
- 1-GRINDER: 15 HP, latest style Boss frame, with Sanders 2 way cut head, excellent cond.....800.00
- LOAF MOLDS: Anco L-12, stainless, 3 1/2"x4 1/2", 6 1/2" capacity. Each.....7.50
- 1-TROLLEY & SMOKESTICK WASHIER: NEW, Mepaco, similar Globe #551 with 3 HP motor.....900.00
- 1-BACON FORMING PRESS: NEW, Anco #800.....4,000.00

Refrigeration

- 10-AMMONIA COMPRESSORS: York 3x3, 2 HP motors, self-contained, v. belt, ea.....165.00
- 3-AMMONIA COMPRESSORS: York 6 1/2"x6 1/2", model D-8, 30 HP motor, exc. cond., each.....2,250.00
- 2-AMMONIA COMPRESSORS: NEW, Ingersoll-Rand, 9x11, complete with 75 HP motors, both.....8,900.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY



2670 N. CLARK ST. • CHICAGO 24, ILL. • SMELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

Meat and Gravy

A gift of ham from an American meat packing firm has caused President Ramon Grau San Martin of Cuba no little embarrassment since it was handed to him at a recent public occasion by a flying emissary from the U.S. "Ham" in Cuba is the political slang equivalent for graft and handing the ham to San Martin was like presenting an American president with a barrel of pork. Opposition newspapers snapped pictures of the presentation which they labeled with such double-meaning captions as "The first view taken of the President accepting a ham publicly." The President has forgiven the unintentional blunder, but his party's politicians are still gnashing their teeth.



Radioactive tracers are paving the way for improvement of livestock in the atomic age, scientists of the University of Chicago's Institute of Radiobiology and Biophysics report. With atomic tracers, research workers can follow minerals found in range grasses through the steer's digestive and circulatory systems and determine their influence on growth, finish, etc.



A dozen head of the Santa Gertrudis strain of cattle developed by the King Ranch will be among the 175 head of West Texas cattle being given a five-month feeding test at the West Texas experiment station near Balmorhea. The new breed is five-eighths Shorthorn and three-eighths Brahma, reported to have the resistance of Brahma cattle but more even temperament and a beefier build.



An extract produced from the walls of certain blood vessels of cattle has been shown to be effective as a remedy for burns. The substance can be sprayed over a burn, forming a protective crust over the damaged skin.



The county clerk of Albion, Ind., had to take a second look recently when he wrote out a marriage license for Mary M. Veal and Merle R. Lamb.

✓ CHECK THESE ANSWERS ON SALT!

	YES	NO	DON'T KNOW
Are you using the right grade?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right grain?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right amount?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-6.

DIAMOND CRYSTAL SALT DIVISION GENERAL FOODS CORPORATION
ST. CLAIR, MICHIGAN

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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